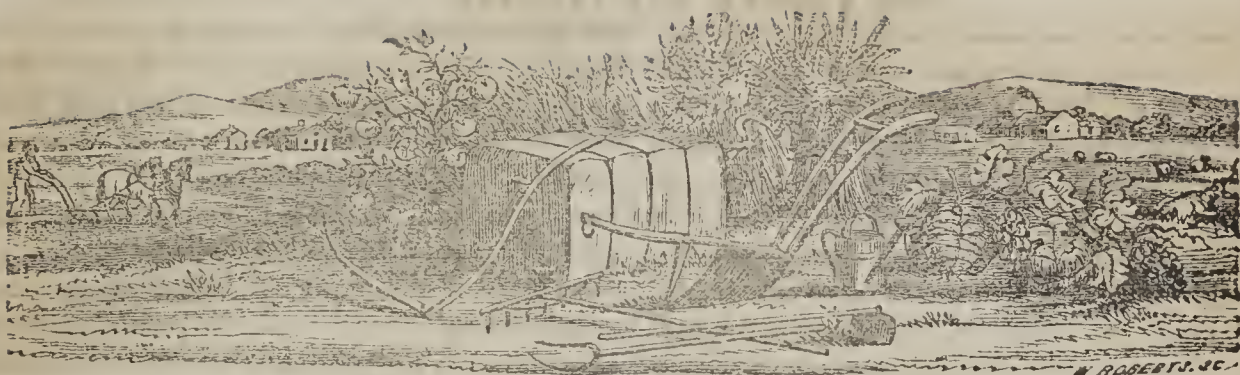


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# THE FARMER AND PLANTER.

Devoted to Agriculture, Horticulture, Domestic and Rural Economy.

Vol. VII.

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For the Farmer and Planter.  
Southern Cheese.

MR. EDITOR:—There is scarcely a person to be found in the whole of the Southern States, that does not really love a good cheese, and very many that know how to justly appreciate one. How seldom it is that we find such that is made in the Southern States, and why is it that we do not find more cheese that is made at home? On visiting at some of our plantations during the summer months, we find an imitation of cheese made of coagulated milk, without the aid of rennet or steep, which has no more cheese taste than there is in butter; and this with a plentiful supply of sugar and a little spice, it passes off very well.

Our Agricultural Societies are awarding

good premiums for cheese, trying to encourage our planters to exert themselves in its manufacture, thereby adding another important article to our domestic produce. At the present time many of the Southern journals are crying "patronise home industry," (which should be done so far as possible,) and this is one article. That which is manufactured here is not equal to one-tenth of what is consumed; and with all this we let it pass, and look to our Northern neighbors for a supply. We can find very many that are willing to pay the exorbitant high price of twenty-five and thirty cents per pound, to our merchants, for almost any quality of Northern cheese, when they have plenty of milk in their dairies, that is of a superior quality as regards color and richness; also as good calves that will make equal rennets as those of the Northern cheese-makers. Let us see what the planters do with the superfluous milk—of course there must be some on all of our large plantations. We find in our markets a pale blue, sickly species of grease, and a goodly portion of butter milk, which passes, when fresh, for butter, and with the aid of the milk that is not worked out in the first place, it passes very well when first made; but if we attempt to keep it for a few weeks, it is covered with a blue and green mould, and is sour or rancid; this then will not bring as much as lard, and at the same time many will, in preference, pay from thirty to forty cents for Goshen butter, that owes its bright yellow color to some of the feathered tribe, and its sweet taste is natural to it after all the milk is worked out. Why is it that we can not make as good butter as they can, and send it to us?



Most of the planters are so far away from a market, that there is but little milk sold in a fresh condition, and when there is not more butter made than for home consumption, the milk is fed to pigs and the negroes. Thus it is that our surplus milk is used. Why could not this be converted into good, rich cheese, for family use? As for the profit between butter and cheese, I can find many farmers in the western New York, that will assert with truth that there is more money made on cheese, at seven cents per pound, than on butter, at twenty. See the difference: Cheese is easier handled, longer kept, and we can dispose of it at any time suiting our convenience; butter must be disposed of when fresh, or it will not command so high a price, and if kept any length of time, it often becomes sour or rancid, and is then hard to dispose of at a remunerative price. Some will say that we cannot keep cheese here in the South, during the summer months. This I will admit, if we do not exert ourselves to do so; but if we take proper precautions and prepare suitable buildings, which can be done for one-half the expense that the Northern dairymen are obliged to lay out, then we can save cheese in any climate, and we will hear no more objections. The weather is much more suitable with us for curing cheese. The Northern dairymen are forced to use artificial heat during the spring and fall months, to keep their dry houses at a proper temperature, that the cheese may cure fast; and by keeping the dry house at an even degree of heat, we improve the flavor of the cheese, and it is not so apt to heave and swell. The milch cows in the Southern States are able to pasture nearly or quite, all the year; when the grass gives out, the young canes are nearly as good as green corn, and the banks of almost every creek and branch in the whole Southern country are covered with this succulent food, by which the cows give a good rich color to their milk, and with a little feed, keep up their usual supply; while in the Northern States the cattle get no pasture for four or five months, and then they are fed hay and roots. The milk, of course, must be of a pale blue color; and to give the cheese a good complexion, a little annatto is used, which deteriorates the flavor of the cheese; this is by many disliked, and when it has been cut for a day or two, becomes so hard that it is hardly eatable. Even all these advantages on our side, the Northern dairymen not only make cheese for themselves and us, but export a vast amount to Europe, and to many other places, while we are wasting the milk that would

bring us in a handsome revenue, if we took a proper care, and looked closer to our own interests. Why is it that we have not paid more attention to this important branch of agriculture? Is it because we are not well enough acquainted with the process of making a good cheese? I trust not, and I do not suppose that there is but a very few of the ladies on our plantations, but what are well skilled in all, and the most minute parts of its manufacture, for it is equally as simple as the process of making good butter. Or is it because the planters are unwilling to sacrifice their veal for the sake of the rennet or mow-skins? If this is the reason, the stomach of a sucking pig or lamb will answer every purpose. I, for one, cannot explain the reason why we have so long neglected this luxury, and it is indeed a luxury now-a-days to sit at any table when upon its side-board we can see and eat a truly good cheese. D\*\*\*.

Ravenscroft, S. C., September 4, 1856.

For the Farmer and Planter.  
Letter from Random Shot.

MR. EDITOR:—In reading your journal, I find many things to approve, and a few to disapprove; as a whole, the good largely overbalances the bad, and though my opinion respects neither honor nor dishonor, I believe it is the agricultural journal for all practical planters.

I have always been a liberal supporter of all humbugs in agriculture, and have this year come in for my usual share. Since the days of Florida Coffee, the Chinese Potato carries off the palm. Its days are already numbered, and but for the cost of the thing, it would, ere this, have passed out of my memory. A painful predicament to be in, ten dollars gone, and not even seed with which to humbug anybody else and get the capital back. If any of your friends wish to indulge their credulity, I would advise them to have its life ensured for all sorts of weather, hot or cold, wet or dry; and I may say cultivation or no cultivation are alike detrimental to its existence. The Rescue Grass is not far behind it, but as it cost me nothing, it would be uncharitable to expose it.

Those who like the Yanghan Wheat, may have all mine if they can find it. The Wyandotte Corn has succeeded admirably, yielding twice as much as any other variety under similar circumstances. I would advise all planters then to give it a trial.

The Chinese Spring Wheat turned out well in quantity, but not in quality; its deterioration, however, I think, is to be attributed to lateness of sowing, and long continued drought. I be-



Here it is an established fact that no wheat sown here in the spring, will succeed. This article is worthy of farther trial, but ought to be sown in November.

The Wire Worm Corn Borer, or by whatever name called, is, I am glad to see, attracting the attention of planters. It is amusing to hear the remedies proposed. One plants a corn cob in each hill of corn, asserting that they will all centre in the pith. Another after criticising its nomenclature, exposes himself in turn to ridicule, by proposing to plant extra rows of corn for these little spring Ruffians. I care nothing about their name myself, for I am uncompromisingly opposed to all worms, and only feel interested in their extermination. It suggests to my mind the idea of a want of investigation, or a want of nerve, to hear men propose to buy off an enemy. Compromises may prove as fatal in agriculture as in politics. Let planters investigate this matter, and they will see that the rag weed is the nidus of these depredators, and the mode of destroying them will be apparent. The egg is laid in the pith of the young weed one spring, and comes out the mischievous worm the next spring, when there is nothing green for it to subsist upon except the young and tender corn. Turn the rag weed then under early enough in the winter for it to rot before the worm is hatched, and you thereby destroy the nidus, and necessarily the egg also.

I am sorry to see that the State Agricultural Society has fallen into the common error of encouraging the high price of mules and horses, by offering premiums on the former. The more mules raised, the higher will be the price, not only of them, but of horses, and it would have been more to the interest of the State, for the Society to have thrown away that money. It was predicted a year ago, (if the mule mania continued,) that in five years mules would run up to four hundred dollars, and horses to a prohibitory price. It will take no prophet now to see that it will be verified in less time.

The Cashmere Goat enterprise I thought was exploded as one of the humbugs of the day—that the difference between hair and wool had been demonstrated; but I see signs of resuscitation under the protecting hand of the State Agricultural Society. This, however, may not be so very bad after all. A cross on the native stock may be an improvement. The animal may be larger, the meat better and the hair longer; but for the sake of science, it would have been better to have headed it a premium on the imported Angora Goat.

RANDOM SHOT.

For the Farmer and Planter.

### Curing Bacon.

MR. EDITOR:—If every member of a community, and each member of a family constituting that community, was as ambitious to fill the place they occupy with propriety as your correspondent, "Lucy," what a vast increase of domestic comfort, harmony and happiness would it afford. We, therefore, send you the result of our experience for more than forty years as regards the best mode we have discovered of curing and saving bacon, for the benefit of this model farmer's wife, and others who think they might profit by our experience. It is hardly necessary to notice the weather to be chosen for killing hogs, as all will agree that a clear, dry atmosphere is best, avoiding warm rainy spells if possible, but let your hogs be killed in the after part of the day instead of the morning, so as to give the animal heat a better chance of escaping in the cold, frosty night; cut up your hogs in the morning, and be sure the animal warmth is all out before you salt. The practice of some who cut out and sprinkle a little salt over their meat while it is yet warm, is the best method they could devise to have strong, rancid bacon. Let your killing, cutting up and salting all be done in day light, so as to ensure a clean, handsome job. If your bacon is for sale, it will command a better price if handsomely cut up, joints trimmed, &c., which is done without loss, as what you cut from these is more valuable in sausages.

SALTING.—To every joint put a teaspoon level full of pulverized saltpetre, varying a little more or less, agreeable to the size of the joint; pack down your pork all in one bulk on a plank floor—joints, middlings and jowls, if you have ten or twenty thousand lbs., using the several pieces so as to make the bulk as compact as possible; put one bushel and a peck of salt to every thousand pounds of pork; the time you leave it to take salt must be regulated by the weather, from four to five weeks; if the weather is cold and freezing during a greater part of the time, you may let it remain in bulk 5 weeks, but the appearance of the skin will indicate when it should be hung up to smoke; this will become a little soft and slippery.

SMOKING.—Use no pine, rotten wood or any decayed vegetable substance. Oak, hickory and cedar we deem the best to smoke with. And now we go for saving our bacon. Take down your joints before the skipper-flie has laid an egg or made his appearance; if this is not done, all your labor will be in vain to keep



them from injuring and perhaps spoiling your joints. Now five cent's worth of homespun will make a bag for each joint of meat, or you may wrap the cloth around the joint, securing it with a little flour paste, white wash and hang it up; this will secure it against skippers. And now we come to the rats that are as fond of old ham as old cheese. I have, at a trifling expense—compared with the advantages I reap—secured my barn, corn crib and smoke house against these depredators. My smoke house is built of logs, sills hewed by a line on the inside, so that a brick floor will not allow a rat or mouse to pass between the bricks and sill; about  $3\frac{1}{2}$  feet from the ground outside, is a belt of tin, 8 or 10 inches wide; below the tin belt the openings are daubed with clay like any other log cabin; the door is heavy, and made to shut close, so that a mouse cannot pass in or out, except the door is left open. My barn and corn crib stand upon blocks sawed 5 feet long,  $2\frac{1}{2}$  feet are let into the ground, made firm by pounding in rock instead of dirt, and then each block has a band of tin about 8 inches wide around it, and all is safe from rats or mice. Buildings made safe in this way, must stand apart by themselves where no limb of a tree will allow them to climb above the belt of tin, or drop down upon the roof of the building. We have communicated, verbally, to many of our acquaintances, all the information the above contains, who continue to raise corn and cure bacon to feed rats and skippers. We formally was in the practice of buying Kentucky hogs and curing bacon for market, and we say without boasting—although with some satisfaction—that we always obtained one cent more in the pound than the highest market price, with a ready sale. This paid the expense of hauling to Hamburg and Augusta, or Columbia, to which ever place afforded the best price.

A lady wishes me to enquire of you the best mode of cultivating a strawberry bed, the season for planting or setting out to roots, &c., hoping you may continue to impart that knowledge which is useful and necessary to the prosperity of an agricultural country, and that all may reap the benefit of your labors, and that you may reap a just reward in the shape of remittances from each subscriber.

HOG AND HOMINY.

P. S. Those who adopt our method of curing bacon, will never sigh for sugar cured or Westphalia hams.

H. H.

Every farmer, however small his farm, can well afford to take an agricultural paper.

For the Farmer and Planter.  
Recipe for Curing Hams.

MR. EDITOR:—Your excellent lady correspondent, "Lucy," asks for a good recipe for curing bacon. As I presume that she alludes *especially* to hams, I propose giving her my mode, which, from experience, I can pronounce not only good, but *very good*.

On the evening of the day upon which the meat is killed, I have it cut up, and the pieces laid in my garden, upon boards, rails, or something to keep it off the ground. I then have each piece sprinkled with salt, to assist in the cooling process, and rid the same of blood.—The next morning early, the meat being cool\* and firm, I have the hams nicely trimmed, sawing off the small pieces of bone that protude through the fleshy parts, at the same time. I then take half bushel of salt, one heaping tablespoonfull of well pulverized saltpetre, and one-half gallon molasses, and mix well together. With this I rub the hams well, and pack away in bulks on sloping shelves in the smoke-house. In from *three to four weeks*, (according to size of hams,) I select a dry, windy day, and hang them up, the hook end always down. After they have become sufficiently well smoked and dried, which will be about the 1st of March, I take them down, and rub them over with a thick paste, made of dry hickory ashes and molasses, and re-place them carefully upon slats or poles in the highest part of the smoke-house, with the flesh side up. In this last act, *be careful not to knock off the paste*.

By this process I now have hams *not too hard*, and which, for juiciness, sweetness and delicacy of flavor, exceeds anything I have ever met with in "Old Virginny" or elsewhere. Let "Lucy" try it, and if she is not pleased, I'll confess that I have misled her.

L.

August 15th, 1856.

\*If the meat should happen to be frozen, the salt, molasses &c., should be heated and rubbed on as hot as the naked hand can bear it.

For the Farmer and Planter.  
Irish Potatoes.

MR. EDITOR:—I made an experiment in the culture of Irish potatoes last summer, which I think of some value, especially in broomsedge countries. Hitherto the dry broom straw has been regarded as unfit for any thing except making brooms, but I have proven that it is an excellent covering for Irish potatoes. I planted a large bed of potatoes in my garden in the usual way, viz; by opening a trench or ditch the



width of a common spade or weeding hoe, as deep as the subsoil, and then run a Broils' subsoil plow in the bottom of the ditch, leaving the loosened subsoil in, and then spreading a little stable or rich compost manure on the clay, and dropping the potatoes on the manure. I then filled up the trench with half-rotted leaves, wheat straw, &c.; and not having enough to finish my bed by about  $\frac{3}{4}$  of a row, I gathered dry broom straw from an adjoining field, and filled the trench up, packing it in with the feet slightly, and then covered the trenches with the top of the dirt. About three weeks ago, when I dug my potatoes, this  $\frac{3}{4}$  of a row had the largest and finest potatoes in the bed, by at least 25 per cent, and I have no doubt that if I had covered the entire bed with broom straw, as is done with leaves, some four or five inches deep, the yield would have been much improved, and I am sure it would if the season had been dry.

I am glad, my dear sir, to see that the State Agriculturist is not likely to interfere with the prosperity of your paper; in fact, without wishing to disparage that journal, the general opinion, so far as I can learn, is, that the Farmer and Planter is decidedly the best paper.

Yours, &c.,

P. L. D.

Spartanburg, S. C., August 23.

For the Farmer and Planter.

#### Strawberry Culture.

MR. EDITOR:—I see you enquire for information on Strawberry culture. I have had but little experience in that branch of horticulture, and I presume there are few, if any, in the South who have paid as much attention to growing that delicious fruit, as Mr. Peabody, of Georgia, whose article on that subject, published in the agricultural report of 18 , will give more information than any other can give, and I think (if I may be allowed to suggest,) that a re-publication of that article in your excellent journal would be exceedingly appropriate at this time. October is the month to set out the plants in this latitude, and all who desire to cultivate strawberries in perfection, would do well to get a few plants from Mr. Peabody, and adopt his culture. I think he has achieved one of the greatest triumphs of the age in so improving the nature of the strawberry as to make it bear nine months in the year instead of one. I say *improving* the nature. I might say *altering* the nature of the plant, for it is almost creating a new plant to make it bear nine months, when it has never before been known to bear more than one or two. His account of his

strawberries is almost incredible, but he is a man of too much character to give a false statement of his own experience. P. L. D.

Spartanburg, S. C., Aug., 23, 1856.

#### Sugar Millet.

Under this head, Wm. D. Galigher's new paper, The Western Farm Journal, published at Louisville, Ky., gives the following very fair article upon the new sugar plant that has attracted so much notice lately. Our opinion is, that it is not worth cultivating for sugar, that a plant so full of sweet must be valuable for stock particularly when used for soiling:

[Charleston Mercury.

Under several botanical names, a species of plant has recently been introduced to public notice, through the United States Patent office, which has for a year or two attracted considerable attention. While ridiculed in some quarters, it has been praised in others for many virtues. The last notice we have seen of it, appears in an extract from a report made by Jos. C. Orth, Esq., of Indian, to the Wabash Agricultural Society.

Mr. Orth renders the botanical name *Sorgho Sucre*, and in plain English calls it "Sugar Millet." He obtained a quantity of the seed from the Patent Office last year, which he planted about the middle of May on new upland, between rows of Indian corn and broom corn. This seed came up freely, in good order, the plants growing more vigorously than the broom corn and having a darker green color than Indian corn. Mr. O. for a long time regarded the plant as being simply a variety of broom corn. When the blossoms dried off, however, and the seeds began to harden, he concluded that this opinion was erroneous. At this time he fed some of the growth to his horses and cattle which ate it "with apparently a good relish." Other portions he undertook, in a very small way, to manufacture. Of his operations in this respect he gives the following account;

"Its stalk being very long and heavy, and exceedingly rich in juice, and to the taste in its natural state almost as sweet as molasses, no doubt remained upon my mind that it was all it was said to be. I cut six stalks, placed them successively upon a flat board, took a rolling-pin and as well as this simple machine enabled it to be done, expressed and saved the juice. The result was, I obtained two table tumblers full of juice (but half was not saved). This was then boiled down, and produced one of the same tumblers half full of good, pleasant-tasted molasses, about as thick as the common molasses obtained in the stores. But as my object was simply to ascertain the quantity rather than the quality of saccharine matter contained in this juice was neither strained nor clarified, and therefore, of course, its taste was not equal to what it would be under more careful treatment. From all that I could observe concerning this plant, I am fully convinced that fifteen per cent. of good clarified sugar could be obtained. My experiment produced about 25 per cent of molasses.



"Mr. Brown, (Agent of the Patent office,) says that the great object sought in France in the cultivation of this plant is the juice contained in its stalk, which furnishes three important products namely; sugar, which is identical with that of cane sugar, alcohol, and a fermented drink, analogous to cider. He also adds, 'the juice when obtained with care, by depriving the stalk of its outer coating, or woody fibre and bark, is nearly colorless, and contains merely sugar and water, producing from 10 to 16 per cent. of the former.' This, it would seem, is evidence strong enough to warrant a more extended trial of its merits, and if it will in any way supply the place of cane and sugar, it must of necessity become a very important and valuable acquisition to the agricultural products of the Middle and Northern States. I am fully satisfied that it will ripen in north latitude 42 deg., which is about the northern limit of Illinois.

'The process of making sugar from it would not necessarily differ from others, and for family use only could be made simply. The chief difficulty appears to be the expressing of the juice from the stalk. Upon a small scale, and a scale large enough to manufacture all the sugar wanted in a family during a year, the pressing could be done with a pair of rollers, say from one to two feet long, and from six to ten inches in diameter, to one of which crank must be attached for hand use. Such a pair of rollers placed in a frame sufficiently strong, and arranged to be set close or wide, by means of wedges, would be all that is necessary; and any one who has the least mechanical skill, could put them up. The cost would not necessarily exceed two days' labor, while one week's boiling, &c., would produce from five to ten times the amount of sugar that is usually made from the maple tree in the same length of time and the same amount of water boiled; This production then, in an economical point of view, well merits the attention of the farming community and should they give it that attention which, in my humble opinion, it demands, in a few years it will be so extensively cultivated in Illinois, that her rural population will have but little occasion to purchase their sugar and molasses at stores. Wabash County is particularly interested in the cultivation of this plant, and I hope to see her rich and intelligent farmers give it a fair, impartial trial."

We hope more may be realised from experiments with this plant than we are willing to anticipate. It is the *Sorghum Sucre*, and Mr. Orth, speaks of it as having been imported from France by the Patent Office, year before last, and "imported into France from the north of China some five years since." Farmers, who were boys in the Ohio Valley a quarter of a century ago, will understand pretty well what to expect from it when we tell them that it is a twin-brother of the plant then grown for ornament and chicken feed, under the names of "coffee corn," "chocolate corn," "turkey corn," etc. There is barely a perceptible difference between the two varieties one having a less compact seed-head than the other, and lighter colored seed.

In old times, when the price of coffee was high

and the price of farm products was low in the Ohio Valley, the seed of the *Sorghum Sucre* was roasted and ground, and a decoction made of it the same as of coffee. It was a very poor substitute for that delicious morning beverage, however, as we very well remember, though preferable to charred corn, burnt sweet potatoes or roasted rye.

The new variety of the *Sorghum Sucre* introduced from France, and disseminated through the Patent Office, though it may not become an economical substitute for Louisiana or West India Sugar, is very palatable when cooked and seasoned in the same manner in which rice is prepared for the table, and may, in time, to a very considerable extent, supersede the use of that article in the Middle and Western States. A very intelligent and observing friend in Franklin County, Ky., regularly plants a small quantity of the old "chocolate corn," using the product in this way, and he finds it much relished by his family. He himself regards it as in every way the equal of rice.

We saw both the old and new variety of the *Sorghum Sucre* growing side by side last summer, and we do not think that either after the sub-heads are formed, resembles broom corn, (the *Sorghum Saccharatum*) anything like so strongly as Mr. Orth seems to think. Attempts have very often been made to extract sugar from the last named plant, but never with paying results. And we do not believe that any thing much better is to be anticipated from its relative, the *S. Sucre*.

From the Abbeville Banner.

#### A Visit to Capt. Thomas B. Byrd's Farm.

MR. EDITOR:—Capt. Byrd is in the habit of giving a barbecued dinner to his slaves every year about the time of laying by his crop. To this dinner, his neighbors and some few friends—lovers of agriculture—over the District, are generally invited, and others, devoted to this pursuit, friends of the Captain, go up without invitations.

One of these annual festivals came off on last Friday, at his plantation, some three miles below Greenwood. Hearing of it—and having long desired to see his farm, his mode of cultivation, his farming tools, and so forth—we thought it would not be amiss to avail ourselves of this interesting occasion to accomplish, among other things, these several objects. We accordingly made one of the number who surrounded the Captain's hospitable board on Friday.

Between seventy and one hundred persons, we should say, met there at an early hour, say from 10 to 11 o'clock, in the morning. After looking at and examining the Captain's farming utensils, plow stocks, hoes, and so forth, and so forth, of almost every description, from the Mississippi scraper to the home-made sub-soil gofer, all of which had been brought out



and neatly arranged for inspection, most of the company divided themselves, at the Captain's request, into committees, to go through and examine his crop of corn and cotton. Not having a saddle, we had to do the best we could, in company with five or six others, similarly situated, in our buggy. By this, however, we were enabled to see his cotton and his bottom corn, some eighty or ninety acres, by walking through the latter more than a mile. This walk also brought us up to his much-talked-of *levee*, thrown up on the west bank of a little stream called *Conacre*, some eleven hundred yards, equal, no doubt, from the spirit and energy which prompted it, the circumstances considered, to those raised on the banks of the Mississippi, and equally efficacious with the latter, in securing the object had in view.

Now, Mr. Editor, before proceeding to express an opinion of the Captain's crop—his cotton and his bottom corn, and his mode of cultivation, as seen from the condition in which things were—it may not be amiss to say, that although his farm has not suffered so much as many sections of the District have this year, yet his crop is much inferior to what it would have been, in consequence of the drought, his cotton especially. It was thought he has between 175 and 200 acres of cotton in. The committee (who, we suppose, will speak for themselves,) concluded that, no unfavorable season from this out occurring, it would yield 700 lbs. seed cotton per acre. We thought differently. We have some experience in raising cotton, and we shall be very much mistaken, if it should not yield 800 lbs. per acre. The bottom corn was also estimated differently: Some averaged the entire yield of this immense bottom at 35, some at 40, and some at 50 bushels per acre. We have no doubt that it will yield 40 bushels per acre all over. In addition to this, we never saw such peas on any land as there are growing on this. How much they will turn out per acre, if they should be carefully gathered, there is no telling.

This, Mr. Editor, is our estimated yield of the corn and cotton which we saw.

As to the Captain's mode of cultivation. Of this we can give no adequate idea. We can only say that it surpasses any thing we have ever seen in the way of farming, although we have been more or less connected with this delightful pursuit from our youth up, and we are now near the ripe age of forty. It is the practice—the actually carrying out all you read in books about farming. You see an evenness in the

rows, a regularity in the stand of both corn and cotton, and a neatness and thoroughness in the tillage which indicate, at a glance, that a genius in agriculture has presided, directed, and controlled. You also see here poor land made rich, and rough places made smooth; not that the Captain's plantation, as a whole, is poor—far from it; for a better plantation, one capable of greater yield as a whole—corn, wheat and cotton taken together—is not to be found in the District, in our opinion. Some spots on this farm which, a few years ago, we were informed, would hardly grow peas, will yield this dry year the amount of cotton indicated above, per acre. In seeing this, we could but ask ourselves the question: If "he who makes two spires of grass grow where but one grew before, deserves to be enrolled among the benefactors of his race," what place among those worthies does not our friend deserve to be ranked, for the example he has set us in the energy—in the untiring industry—in the agricultural science thus displayed? This immense bottom—just think of it!—*eighty or ninety* acres, all in a body, almost in the heart of our District, was a wilderness till two years ago. The Captain bought it. Up to that time, the idea (so high did the stream, running through and along side of it, rise at times,) of subjecting it to agricultural purposes, had perhaps never been seriously entertained. No sooner, however, had our friend thoroughly surveyed, than he determined to cultivate it. But to do this, that overflowing stream had first to be managed. To this task, then, he betook himself with a large force, last winter was a year ago, and by the ensuing spring, the *levee*, raised some six or eight feet high out of heavy timbers and earth, and to a distance of eleven hundred yards, was the result—a work that will remain a monument to our friend's energy, long after many amongst us who have made, and are making, a louder noise, shall have passed away and been forgotten, they and their works.

After thus examining the cotton and corn, we returned to the house, and found, ready for us, a neatly prepared barbecued dinner, of which all partook with an appetite which had been sharpened no little by the mornings's exercise. This bountiful repast was closed by spreading before us enough, for all present, of the richest flavored water-melons, grown on the place. Dinner over, the slaves on the place, some 56, were brought out to be seen, and a better fed—a better clad—a more cheerful—a more intelligent-looking—a slicker—a happier set of negroes, we never saw. We also saw



the mules, and were surprised to find them looking so well, after seeing the condition of the crop. An hour or two then passed in the most pleasant conversation, in which all took part, about the Captain's crop—the neatness of its cultivation—his farming utensils—his mode of culture—about agriculture in general—the probable price of cotton this fall, and the shortness of the crop throughout the District generally, closed the exercises of this interesting and long-to-be-remembered day. We left, deeply impressed with what we had seen and heard, and resolved to carry into practice what we had thus gathered. We shall not forget the day soon, nor cease to profit by the agricultural lessons there taught us. Of all the agricultural meetings we ever attended, this was the most interesting and practical. The planters in our District could not do themselves a better service than by visiting this farm and examining its implements. Such a visit would do them more good than twelve months' reading on the subject.

But, Mr. Editor, we have already extended this communication to a greater length than we intended when we took up our pen. A word more as to the intelligent gentleman who oversees the Captain's place this year, and we have done; and when it is considered how difficult, if not impossible, it is, for the employer to carry into effect his notions of planting, in the absence of capacity, industry and intelligence on the part of the overseer, it will be seen how much is due to Mr. Samuel Wilson, our friend's overseer, for the neatness, the superior culture and excellence of the crop we have seen. Mr. Wilson, if he has not already done so, will yet certainly make his mark as a planter, and with those capable of appreciating them, his services, in this capacity, will be in high requisition.

But we must close. Long may our friend be spared to carry on his systems of improvement in this most indispensable department of labor, and may those also who spent so pleasant an hour there on last Friday, be spared to meet there again at the next, and many succeeding annual festivals, to renew the social intercourse and experience over again the instructive pleasures, for which that day was so distinguished.

ABBEVILLE.

August 15, 1856.

*Simple Mode of Purifying Water.*—A tablespoonful of powdered alum, sprinkled to a hog-head of water, and stirred, will in the course of a few hours precipitate to the bottom all the impure particles and leave the water as clean and pure as spring water. Four gallons would need but a teaspoonful.

#### Manufacture of Alloys or Combination of Metals.

The most important application by far, of the admixture of metals, is that which refers to increased mechanical strength. On this head there seems to be an enormous scope for industrial development. During many years a gross error seems to be gaining ground, to the effect that purity was an essential condition for strength in metals, but nothing can be farther from the truth. The grand characteristic of purity is the power of crystallising; so that the more pure the metal, the less its cohesive strength, of which an excellent example is afforded by zinc. The metal when quite pure, cannot be rolled into sheets, and requires therefore to be mixed with a very small quantity of lead before being sent to the rollers: the lead diminishes the tendency to crystallise, in the same way that stearic acid is prevented from assuming the crystalline form, by the presence of a minute portion of wax or arsenious acid. The necessity for mixing copper or some other metal with gold or silver is extremely well known; and yet this purity hypothesis, with regard to metals in general, has not only progressed rapidly but taken deep root in quarters where more knowledge of the truth was to have been expected. Hence we have seen pure iron, pure copper and pure lead employed, where this very purity has been the chief cause of failure. Not to mention the monster gun of Mr. Nasmyth, with its pure iron, we will relate an instance which had many illustrations to prove: On one of the large English railways a contract had been made with a large manufacturer to supply the purest copper for making the fire-boxes of locomotives. This copper was sent, and the fire-boxes made; but when used they were found to wear away with the most astonishing rapidity; so that impurity in the metal was once suspected. A searching chemical analysis proved, however, that the manufacturer had only too closely complied with the terms of his contract; the copper was absolutely pure. Again, if we regard the present state of copper sheathing in regard to ships, we see that the pure metal has been quite expelled from use by the "yellow metal" or combination of Mr. Muntz. In short, wherever mechanical strength is of importance, a pure metal is interdicted, and this too even in the case of iron.—We are not ignorant that such an assertion will excite the surprise of many, and perhaps elicit the hasty contradiction of a few; but the opinion will bear discussion, and has evidence in



its favor. Thus Berzelius tells us that "Iron containing copper has more tenacity than any other," and a patent has actually been taken out in England for such a mixture. Again, zinc, in minute quantity, is known to increase the strength of iron; and the same holds good with respect to gold. The best Swedish iron generally contains a little chromium, which latter metal was in fact, first discovered in an iron remarkable for its great strength. Not to burden ourselves, however, with examples, we will proceed at once to disclose the probable action of these mixtures upon the iron. We have seen that in the instance of stearic acid, the disposition to crystallise can be prevented by the addition of a very minute portion of some foreign substances: thus, one part of arsenious acid will prevent the crystallization of 1000 parts of stearic acid. In the same way the tendency of iron to crystallise may be prevented by intermixture with other metals. And the great question to be solved is,—what metal answers the purpose best? He who studies the book of Nature with care will seldom lay it down without profit; and thus instructed, we direct attention to one of the most remarkable combinations of iron known to mankind.

In all quarters of the world, as if resolved to multiply the lesson, nature has placed certain metallic masses, to which the name "meteoric iron" has been given, on the supposition that these masses have fallen from the atmosphere. Many of them are known to have lain for ages where they now are, but yet they retain their original metallic character, and seem to suffer little or nothing from the oxidising influences of air or moisture. The composition of this meteoric iron is singularly uniform, and whether near the poles or the equator, consist chiefly of iron and nickel; the latter varying from two to ten per cent., with small quantities of cobalt and (it is said) chromium. The remarkable fact that the three first metals, iron, nickel, cobalt, are the only ones that obey the magnet, seems to establish a connection between these masses and the name they bear, which may one day lead to interesting discoveries; but at present we wish to direct attention wholly to their apparent indestructibility, and to the great strength and ductility of the metal that composes them. To close our eyes upon a lesson of this kind is absolute folly; and as science has demonstrated to us the actual composition of meteoric iron, it follows that, if it really possesses any valuable qualities, we ought, by art, to enjoy those advantages thus provi-

dentially placed before us. In other words, the manufacture of meteoric iron ought to become a branch of the rational industry. So far as science is concerned, this important question has not been lost sight of;—artificial meteoric iron has been made, and it has been tested, so as to prove that its qualities are identical with those of a native compound; that in short, it is more ductile and has more tenacity than pure iron, and is not so liable to rust or oxidise.

A mixture of 98 parts of iron and 2 of nickel has all the peculiarities of the best meteoric iron: and such a mixture was recommended to the notice of the British government during the late war. It was proposed to that government to make cannons, &c., from artificial meteoric iron, and some measures were actually begun for the purpose of testing the value of the proposition. It is perhaps superfluous to say that, as usual, official routine, petty jealousy, and ignorance, were stronger than either the iron or the argument, and accordingly nothing was done. Now, however, the question returns to that intelligence which gives life and character to all free institutions: the fabrication of meteoric iron is before the manufacturing industry of the world, to be accepted or refused.

Hitherto the difficulty of procuring nickel exempt from arsenic has offered an insuperable obstacle to success but now we know that in most countries an abundant supply of pure nickel exists. Within these few years an ore of sulphuret of nickel, devoid of arsenic, has been found near Inverary, in Scotland, and by its means meteoric iron has been made of the very best quality. This, in fact, formed part of the argument presented to the consideration of British governmental authorities. A mine of this ore exists on the estate of the Duke of Argyll, and promises to yield an ample amount of ore when fully developed. It is now worked, and as we have before said, the produce may be easily converted into the desired compound, at a merely nominal cost. Specimens of this kind are now before us, and extensive experiments have shown the practicability of this manufacture, so that we have no doubt of finding, within a few years, the great lesson so long held up by nature for our guidance brought home to the hearths of the million, in the demonstrated form of iron instruments which possess increased strength and a greatly diminished tendency to rust and tarnish. Such at least are the advantages offered by the hand of science to this interesting branch of manufactures; it is not often that science promises in vain.

[*Railroad Record.*]



From the Horticulturist.  
**Successful Experiments in Mulching.**

BY W. R. COPPO K. BUFFALO, N. Y.

DEAR SIR:—All facts tending to the improvement of practical results in the processes of gardening, are what are sought for by the readers of the *Horticulturist* &c. And although much creeps into our magazines that is desultory, and of accidental origin, oft-times misleading the anxious inquirer to the neglect of sound practical and philosophical operations, yet it is to them reference must be had, if we would keep up with the spirit of the age, and reap the advantages that are daily being developed in this subject.

Heretofore, we have been but copyists—of great schools, we admit—but whose chief greatness lay in the adaptation of their genius to the peculiarities of the climate they originated in. Their processes in the acclimation of plants—the art of propagating—systems of pruning, and the routine of tree and vegetable culture, has attained the acme of perfection, which we, having reference only to the details, have closely followed; any innovation from those standard authorities being looked upon as doubtful, if not altogether futile in purpose.

That the spirit of horticulture has received an impetus with its kindred sciences, needs no demonstration here. The nation is alive to the subject; and throughout our land, the features of embellished nature are beginning to attract the eye of the traveller, and delight the lover of rural refinement.

The peculiarities of climate superinduce specific methods, whether in reference to animate or inanimate things. Thus we find animals of a colder or higher country, cannot be safely treated in their accustomed method, when transferred to a hotter country, or to lower grounds.

The same facts apply to plants under similar removal. Even on the same isothermal line, do we find prominent deviations. The quality of *constitution* is inherent in all organized beings; and in no wise is that feature of life less marked in the vegetable than in the animal kingdom. Hence, the treatment of hybrid and cross-bred varieties of plants, cannot be successfully attained in these varied localities, without modified adaptedness to constitution and habit. Herein, then lies the great study of horticulture. The analytical structure of soils for specific purposes—the altitude, aspect and position for one class, dryness or moisture for another—the nature and effect of special manures in ameliorating what are termed worn out soils—the peculiar effects of climate and hybridization upon vitality and longevity—specific analysis of the various trees comprising the circle of hardy fruit culture—and last, though not least, a strict inquiry into the habits of all those insects predatory upon fruits and trees.

My design in this paper, is not to inflict upon you an elaborate essay upon these subjects, but to simply make known the results of some few practical results on the subject of *mulching*

trees—a practice which, I believe, will be found indispensably necessary to the successful growth of many plants, and especially those of large fleshy varieties; such plants are usually loose in their tissues, making growth rapidly during the rainy season. This season of luxuriant growth, followed by our hot and dry summers, subject fruit culture to serious ills, such as scalling, or spongy and blighted wood, as in the apple and pear, and to drying and then bursting of the bark, as in the cherry, plum and peach, causing the exudation of gums, and its attendant diseases. Such trees, and especially those recently transplanted, are highly benefited by checking the too rapid transpiration through the bark by a loose bandage of straw or hay ropes. The latter can be readily made in any desirable length or thickness, by hitching the first loop to the axle of a grindstone, or other crank, and feeding as in making common rope. An inch and a half for large and an inch in thickness for small trees, are the sizes I find most suitable. They are put on the trees by beginning with a half-hitch at the bottom and winding upward, merely tight enough to hold their position. These ropes, by shading the bark from a scorching sun, keep the sap cool and healthful, without depriving it of the necessary circulation of air. Of a row of standard pear trees planted in the early spring, those thus treated are at this time full three weeks in advance of others not rope-wound. Of cherries, the rope-wound trees are fresher and fuller of foliage, with fruit in abundance now swelling; while those not wound have made but little growth, and have not set a fruit. The same difference is observable on the plum and peach. I am thus far fully persuaded of its salutary influence, and that it will effectually check the bursting of the bark, and the gumming of stone fruits, from which they rarely long survive. This experiment has been successively made for many seasons, the present embracing more than a hundred trees. I would add, also, the roots of all are mulched with spent tan, to a circumference at least equal with the top.

**MULCHING TREES.**—It is surprising to witness the difference between the growth of trees, and especially the dwarf pear trees, from the effects of mulching the roots. Such trees I have found to have made masses of fibrous roots in a single season, nearly, if not quite, double to others similarly situated in every respect, but without the mulching.

So long as our tree propagators will determine to grow their trees for market, with long and bare stems five to seven feet high, before heading them in the nursery rows, it may be a settled axiom, that such trees will not do without strowing and mulching. Every season proves this in the loss of multitudes of beautiful and apparently thrifty bearing trees, especially among the cherry and peach. A neighboring friend, whose cherries have long been the admiration of all observers, from their fine fruit and luxuriant habit, is fast losing his stock from this cause. The bursting and exudation of the gum poisoning the surrounding parts—stopping the pores of the bark below, and forming a mass of flint-like substance, which gradu-



ally increases until the cellular tissues are entirely blocked up, when the tree dies.

That this malady is produced by the action of the sun, and other external causes, upon the long and naked trunk, there can be no doubt. The outer bark hardens to such an extent that its expansion does not keep pace with the growing tissues beneath; a vent for the over accumulating sap is a necessary result. Strawing or shading the stem will remedy this, as the outer bark is then kept in the same progress of growth as are the inner. The barbarous custom of slitting will oft-times produce relief; but when cut too deep, produces the same disease.

**MULCHING STRAWBERRIES.**—In a former number of the Horticulturist, I detailed some experiments on the virtues of spent tan, as tested by many years' experience. Those remarks having elicited many inquiries from strawberry growers, allow me to add yet another valuable feature in its use, earliness in fruiting without forcing.

There is not, by the concurrent testimony of many individuals comprising the Buffalo Horticultural Society, a strawberry within their grounds (June 4th) more than a third grown, and generally yet merely blossoming; while from my mulched beds, of the varieties Early Scarlet, Hovey's Seedling, Burr's Seedling, and Necked Pine, we have gathered ripe fruit from the first of June. The whole crop is ripening and coloring well; and is at least two weeks in advance of those in ordinary culture. The plants show great vigor in foliage and fruit. On stools, which were runners planted in May last year, an hundred and twenty berries were counted on many of them. Here then, is a valuable fruit easily obtained; no other means or protection being needful, save a deep and rich soil, (clay loam,) with an inch and a half covering of spent tan direct from the vat.

When strawberries are thus mulched with tan, it is easy to see that the winter frosts penetrate far less deeply into the ground; the roots are not torn, or otherwise injured by the upheaval of frosty weather. The warm rays of the sun penetrate to the roots during March and April, while the soil collects and retains its heat greatly by the aid of the mulch; and the warmth arising from the increased temperature of the tan, hastens the swelling and ripening of the fruit.

**REMARKS.**—We have, on a small scale, made some experiments in mulching, both in the garden and orchard, which have resulted in a conviction decidedly favorable to the practice. Indeed, if after preparing our land well and getting the crop sufficiently up, we could procure the materials in a sufficient abundance, and apply them at any thing near the same labor we bestow on cultivation, there can be no doubt that we would realize large yields, and with a continued increase of the productivity of our farms, of, instead of fruit trees and a few patches in our garden, we were to mulch the whole surface of our arable land. Straw, leaves of any kind, weeds, shavings, spent tan, saw dust and even small brush, will be found valuable for mulching.

We have used around our apple trees on poor land shingle maker's shavings very successfully.—Ed. F. & P.

### General Rules for Building.

The following, which are a few of the rules to be observed in building houses, may afford some useful suggestions to those about to engage in such undertakings.

1. Always compare the *cost* with the *means*, before deciding on the plan. It is much better to build within means, than to have a large, fine house, hard to keep in order, and encumbering the owner with a heavy and annoying debt. A great error with many is an attempt to build *finely*. Attend to real wants and substantial conveniences, and avoid imaginary and manufactured desires.

2. Study a convenient location rather than a showy one; a house on a lofty hill may make a fine appearance, but the annoyance of ascending it will become greater each successive day.

3. Build of such good materials as are near at hand. An interesting index is thus afforded to the resources and materials of that particular region, with the addition of great economy over the use of such as are "far brought and dear bought."

4. Prefer lasting to perishable materials, even if more costly. A small, well built erection is better than a large decaying shell.

5. Discard all gingerbread work, and adopt a plain, neat and tasteful appearance in every part. Far more true taste is evinced by proper forms and just proportions than by any amount of tinsel and peacock decorations. A marble statue bedizened with feathers and ribbons would not be a very pleasing object.

6. Where convenient and practicable, let the plan be so devised that additions can be subsequently made, without distorting the whole.

7. In all country houses, from the cottage to the palace, let the kitchen (a most important department), always be on a level with the main floor. It requires more force to raise a hundred pounds ten feet upwards, whether it be the human frame or an assortment of eatables, than the same weight one hundred feet on a level. To do it fifty times a day is a serious task. If the mistress superintends her own kitchen, it should be of easy access.

8. Every entrance from without should open into some entry, lobby or hall, to prevent the direct ingress of cold air into rooms, and to secure sufficient privacy.

9. The first floor of any house, however small should be at least one foot above ground, to guard against dampness.

10. Flat roofs should be adopted only with *metallic* covering. Shingles need a steeper inclination to prevent the accumulation of snow, leakage and decay, more so than is frequently adopted. A steep roof is additionally cheaper by admitting the use of less perfect material for an equally perfect roof, and giving more garret room.



11. More attention should be given to the convenient arrangement and disposition of room in constant daily use, than those employed but a few times in the course of a year. Hence the kitchen and living room should receive special attention.

12. Every cellar should have besides the stairs within, an outside entrance for the passage of barrels and other heavy articles.

13. The coolest rooms in summer and the warmest in winter, are those remote from the direction of the prevailing winds and from the afternoon sun. Hence parlors, nurseries and other apartments where personal comfort is important should be placed on this side of the house, where practicable.

14. The pantry, and more especially the china closet, should be between the kitchen and the dining room, for easy access from both; and the bath room between the kitchen and nursery for the convenience to warm water. The kitchen should have opposite windows, for full light, and for securing a current of air in summer.

15. Brick and stone houses should be always lathed and plastered inside, so as to have a confined portion of air in the wall, to prevent dampness.

16. Unburnt brick should not be used for "filling-in" wooden houses, as rats are often known to cut through them.

17. To prevent rats from burrowing into cellars, either make a good water-lime floor or else build the wall on a close jointed flagging, laid some inches below the bottom of the cellar and projecting three or four inches beyond the wall. The rat burrows down next to the wall reaches the flagging, and cannot pass through it, never in any case working back.

18. In erecting brick walls, place strips of lath between the courses, and put thick blocks in the courses for nailing to. The former will bind the walls together, and only become firmer by the entrance of the wedge form nails; the latter are very liable to become loosened.

19. The two corner facing pieces of rooms should be very securely nailed together, to prevent the plastering from crackig at the corners.

20. Always reserve ten per cent of cost for improvement and planting. Remember that a hundred dollars in trees and shrubbery produce a greater ornamental and pleasing effect than a thousand in architecture.

21. Lastly *never build in a hurry*; mature plans thoroughly; procure the best materials, and have joiner work done at the cheaper season of the winter, and erection will be complete in the most perfect manner, and with the greatest practicable degree of economy.

[*Rural Register.*]

*Red Raspberry Leaves.*—It is asserted that the fine green leaves of the red raspberry gathered in a fair day, and cured in an open room, are not inferior to the China teas.

*Cough in Horses.*—It is said that the small twigs of cedar chopped fine and mixed with their grain will cure a cough, and that has been used with complete success.

#### The Impropriety of Turning Stock upon Fields.

Whenever politicians wish to impress any particular point upon the minds of the people the expression "keep it before the people" is used in order to attract the attention of those upon whom it may be desired to operate. In as much as frequent admirations are required to attract the attention of farmers to politics, of which they are generally so fond, it may be very justly concluded that it is highly important, in writing upon agricultural improvement, that they should very frequently be called on to notice and read upon particular subjects. We have before cautioned our farmer readers against the too common practice of turning stock upon their fields after taking their crops from them; yet we must call their attention to the subject again, as we see in our travels over various parts of the State that many farmers still pursue this murderous plan. If any farmer will reason with himself but for a moment, he must, we think see the loss that he sustains every year, by allowing stock to run upon his cultivated fields. Land like animals, requires to be fed if it is expected to continue to produce good crops. Such being the case, does it not seem foolish to turn stock of different kinds upon the fields and let them eat the stubble, stalk and vine, and after a part of these have been required to nourish the animal, the remainder is to be returned to the field the next year, in the shape of barn yard manure, and that greatly lessened in value by neglect. But says a farmer upon reading thus far, what shall I do with my cattle and hogs? What shall I feed them with? To such an enquiry we would reply by saying that if a farmer cannot keep his stock without resorting to this means he had better get clear of it. If his cattle and hogs are to be supported at the expense of exhausting his land it would be decidedly good policy to get clear of them. The farmers of North Carolina, have too much stock as well as land, and we would advise them to get clear of at least one half their stock and land, and their happiness would be greatly enhanced and their profits enlarged.—*Exchange.*

#### Variety in Occupations.

One of the broad marks of distinction between this and other countries, is found in the readiness with which our citizens adapt themselves to changing circumstances. The fact that we can *turn our hands to anything*, gives full assurance of permanent prosperity and independence. It results mostly, perhaps, from education. In England a seven years' apprenticeship is required, before one is allowed to exercise a trade; and this arbitrary requirement, tending, as it does, to keep men in ignorance of everything but this one occupation holds them in a sort of bondage.

He who knows only how to *weave*, must, of necessity, be the dependent of the owner of the *loom*; and he who knows only how to use the *spade*, has ever been the serf of him who owned the soil. The *spirit of unrest* with which we Yankees seem inspired, has doubtless been, in some respects, productive of evil. It has drain-



ed New England of many of her enterprising sons, who might have remained at home, and by a more thorough cultivation of her soil, gained the comforts and luxuries of life which they have in vain sought, in their pursuit of the *setting sun*. Cooper, in one of his novels, says, "The prospect of Heaven itself would have no charms for an American of the backwoods, if he thought there was any place *farther West*."

Still, the consciousness that the world is open to him, to go *where* he pleases, and *do what* he pleases for a business, gives strength and manliness to the character of the American.

The idea is fast becoming obsolete, that a man has capacity but for one pursuit. It has been ascertained that intense application to one study, or constant straining of his mind in one direction, like the continued exertion of one set of muscles, is injurious to the whole system. This is true of scientific pursuits, as is well illustrated by the case of one of our own countrymen, who recently became deranged, upon the discovery of a new method of taking the longitudes. His mind has been overtaken, and lost its balance, at the moment of success.

It is true of mercantile pursuits. A counting-house clerk, or merchant, who has no other object of interest than his books and ledgers, becomes a *one-sided* man, a man of dollars and cents, who, to use the language of another, "can see nothing very beautiful that is not at the same time very lucrative."

The true remedy for these difficulties is to mix up a little *farming* with your other affairs. Have your dwelling a few miles from the city, and take fresh air and exercise instead of medicine. In the country, especially every man should have land, and be interested in its culture, not as a matter of pecuniary profit to himself, but for his health of body and mind; and for the advantage of those around him. Some of the best farmers in New England have been among professional men. The old order of ministers\* were all farmers and furnished their parishes the best examples of systematic and scientific husbandry, and the best illustration that intellectual culture tends always to promote the best culture of the soil.

They were in advance of the people, as well in the science of husbandry as in general attainments in learning, and their daily life of mingled physical and mental labor, their quiet and unselfish *living out* the pure principles of the gospel, were sermons more powerful for good than the speculative Sunday discourses of some of their successors, who are in a more literal sense 'set apart to minister in holy things.' In the days of political trials, no purer or readier patriots were found than they who labored through the week on the lands of the parsonage. The country *physician* is always a farmer, and usually scientific and successful. His studies lead to a knowledge of chemistry and of the laws of animal and vegetable life, and give him a taste for agricultural pursuits. Many of our *lawyers* of the first rank are rendering valuable aid to our cause. The present Secretary of the

State has done good service to his country on his farm in Marshfield, and his home in Salisbury, in the Granite State.

In deed there is room enough in the business for all, and often he who pursues it, not as his principal employment, but as an amusement, may, by strict scientific investigation, and by experiment which may result to him in pecuniary loss, make his recreation of substantial benefit to his fellow men.—*New England Farmer*.

#### Food for the Sick.

Always have everything you use very sweet and clean, as the sense of taste and smell are very sensitive in sickness. Never cook articles for the sick over a smoke or blaze, as you will thus impart a smoky taste. When the mixture is thick, stir often to prevent burning. Be very careful in putting in seasoning, not to put in *too much*, as it is easy to add, but not to subtract.

The nicest way to flavor with orange or lemon peel is to rub loaf sugar on the peel till the oil is absorbed into it, and then use the sugar to flavor and sweeten. Herbs and spice, when boiled to flavor, should be tied in a rag, as they will not then burn on the vessel at the edges.

Always have a shawl at hand, also a clean towel, a clean handkerchief, and a small waiter, when you present food or drink. Many of the articles for desserts and evening parties are good for the sick.

*An excellent Relish for a Convalescent.* Cut some codfish to bits the size of a pea, and boil it a minute in water to freshen it. Pour off all the water, and add some cream and a little pepper.

Split and toast a Boston cracker, and put the above upon it. Milk and a little butter may be used instead of cream.

Ham or smoke beef may be prepared in the same way. For a variety, beat up an egg and stir it in, instead of cream, or with the cream.

These preparations are also good for a relish for a family at breakfast or tea.

*Several Ways of Preparing Chickens for the Sick.* Chicken tea is made by boiling any part of the chicken, and using the broth weak with only a little salt.

Chicken broth is made by boiling the chicken a good deal, and skimming very thoroughly and seasoning with salt. A little rice or pearl barley improves it, or a little parsley may be used to flavor it.

Chicken panada is made by pounding some of the meat of boiled chicken in a mortar, with a little broth, and also a little salt and nutmeg. Then pour in a little broth and boil it five minutes. It should be a thick broth.

*Milk Porridge.* Make a thin batter with Indian meal and wheat flour, a spoonful of each and pour it into a quart of boiling milk and water equal portions of each. Salt it to the taste. Boil ten minutes.

*Rice Gruel and Oat-meal Gruel.* Make a thin paste of ground, rice or Indian meal, and pour into boiling water, or boiling milk and water. Let the rice boil up once, but the corn meal must boil half an hour. Season with salt

\*The "Beechers" of the present day do not follow their good example.—Ed. P. & P.



sugar and nutmeg. A little cream is a great improvement.

*Arrowroot and Tapioca Gruels.* Jamaica arrowroot is the best. Make a thin paste, and pour into boiling water, and flavor with sugar, salt and nutmeg. A little lemon juice improves it.

Tapioca must be soaked in twice the quantity of water over night then add milk and water and boil till it is soft. Flavor as above.

*Wheat Gruel.* Tie half a pint of wheat flour in thick cotton cloth, and boil it three or four hours; then dry the lump and grate it when you use it. Prepare a gruel of it by making a thin paste and pouring it into boiling milk and water and flavor with salt. This is good for teething children.

*Another Panada.* Boil a mixture of one-fourth wine, and three-fourths water, and flavor it with nutmeg or lemon.—Stir in grated bread or crackers, and let boil up once.

*Herb Drinks.* Balm tea is often much relished by the sick. Sage tea also is good. Balm, sage, and sorrel, mixed with sliced lemon and boiling water poured on, and then sweetened, is a fine drink. Pennyroyal makes a good drink to promote perspiration.

Herb drinks must often be renewed, as they grow insipid by standing.

*Other Simple Drinks.* Pour boiling water on to tamarinds, or mashed cranberries, or mashed whortleberries, then pour off the water and sweeten it. Add a little wine if allowed.

Toast bread very brown, and put it in cold water, and it is often relished. Pour boiling water on to bread toasted very brown, and boil it a minute, then strain it, and add a little cream and sugar. Make a tea of parched corn pounded, and add sugar and cream.

*Simple Wine Whey.* Mix equal quantities of water, milk, and white wine. Sweeten it to the taste.

*A great Favorite with Invalids.* Take one third brisk cider and two-thirds water, sweeten it, and crumb in toasted bread, or toasted crackers and grate on nutmeg. Acid jellies will answer for this, when cider cannot be obtained.

*A New Way of Making Barley Water.* Put two tablespoonfulls of pearl barley into a quart jug, two great spoonfulls of white sugar, a small pinch of salt, a small bit of orange, or lemon peel, and a glass of calf's foot jelly, and then fill the jug with boiling water. Shake it, and then let it stand till quite cold. It is best made over night, to use next day. When the liquor is all poured off, it may be filled again with boiling water, and it is again very good.

*Arrowroot Blanc Munge.* Take two tablespoonfulls of arrowroot to one quart of milk, and a pinch of salt. Scald the milk, sweeten it and then stir in the arrowroot, which must first be wet with some milk. Let it boil up once. Orange water, rose water or lemon peel, can be used to flavor it. Pour it into moulds to cool.

From the American Cotton Planter.  
Southern Horticultural Society.

DR. N. B. CLOUD—*My Dear Sir:* I would not be one to distract counsel by any new proposi-

tions, or to draw off action from the present agricultural spirits prevailing in the Southern country. Yet there appears to me to be at this time a need and growing necessity for some concentration of labor and experience upon the fruit cause in the South. We must have a collection of all the choice Southern seedling fruit, collect the experience of all the fruit growers, and make an exertion to grow other seedlings that will prove acceptable and worthy of propagation. I am not able to devise any other means to effect so good a purpose, as to have a Southern Horticultural Society.

I ask of the following gentlemen to give me their opinions as early as possible, as to what they think of the project, when I will make known through the American Cotton Planter. I here, beg to say, that this is not original with me, a Georgia Agriculturist shall have all the credit if it succeeds, and if it fail, there be, I am old enough not to be hurt and used to failures. Dr. Swasey, Thos. Affleck, of Miss.; Col. Alexander Carter, N. B. Cloud, of Ala.; R. Peters, Redmond, Nelson, Van Buren, of Ga.; Sumner, of South Carolina.

I believe there is a need for something of this kind, and hope something may be done during the fairs. The friends may meet in Montgomery, Augusta, or Columbia, and then determine as to whether it be best to make an independent association, or in connection with one of the Agricultural Societies.

I hope any and all friends of this cause will deem themselves especially referred to.

Yours, &c. M. W. PHILLIPS.

Edwards, Miss., 25, 1856.

[We hope the above communication will elicit an immediate response from the friends of Southern Horticulture in every section of the country. There is ample time between this and our State Fair in the fall, to communicate freely on the subject. The importance of the movement needs not the force of argument to press it upon the attention of those of our friends who have examined the subject. Ours is preeminently—in soil and climate—the land of flowers and fruit, and we lack nothing but associated concert of action to accomplish the most extraordinary results in this culture. Let our Horticultural friends speak freely.—ED. AMERICAN COTTON PLANTER.]

*Tomatoes for Stock.*—It is needless to say anything respecting tomatoes, as an article of human food, but we think they will yet be used extensively as food for stock. The proportion of solid nutriment furnished by this plant is not large, still it is not inconsiderable; and taking into account the great bulk obtained from a very small surface of ground, we have no reason to doubt the profitableness of tomatoes as food for cows, hogs, &c. A friend writes us that last season he boiled a bushel a day, with a little meal and some green pumpkins and squashes, and fed five cows upon the mixture. The result was a large increase of milk, and a peculiarly rich flavor and color of the butter. A friend at our elbow says he has fed tomatoes, both cooked and raw, to his cows, and with the happiest results.



**Medical Use of Salt.**

In many cases of disordered stomach a tea-spoonful of salt is a certain cure. In the violent internal aching, termed colic, add a tea spoonful of salt to a pint of cold water: drink it and go to bed; it is one of the speediest remedies known. The same will revive a person who seems almost dead from receiving a heavy fall, &c.

In an apoplectic fit, no time should be lost in pouring down salt and water, if sufficient sensibility remain to allow of swallowing; if not, the head must be sponged with cold water until the sense return, when salt will completely restore the patient from the lethargy.

In a fit, the feet should be placed in warm water, with mustard added, and the legs briskly rubbed, all bandages removed from the neck, and a cool apartment procured, if possible. In many cases of severe bleeding at the lungs, and when other remedies fail, Dr. Rush found that two tea-spoons full of salt completely stayed the blood.

In case of a bite from a mad-dog, wash the part with a strong brine for an hour, and then bind on some salt, with a rag.

In toothache, warm salt and water held to the part, and removed two or three times, will relieve it most cases. If the gums be affected, wash the mouth with brine. If the teeth be covered with tartar, wash them twice a day with salt and water.

In swelled neck, wash the part with brine, and drink, also, twice a day, until cured.

Salt will expel worms, if used in food in a moderate degree, and aids digestion, but salt meat is injurious, if used much.

[*New England Farmer.*]

**Preserving shingles on Roofs**

Some paint roof shingles after they are laid. This makes them rot sooner than they otherwise would. Some paint the courses as they are laid; this is a great preservative, if each shingle is painted the length of three courses. But about as sure a way to preserve shingles, and that with little or no expense, is a mode recommended in a letter to us by Hon. David Hunter, of Clinton, on the 23d of Feb. last. We republish so much of his letter as relates to this subject, in hopes that it may be of service to many of our readers.

"There is one thing more, that nearly all people know, if they would only attend to it; that is to sprinkle slaked lime on the roofs of their buildings, in rainy days. Put it on considerably thick, so as to make the roof look white, and you never will be troubled with moss and if the shingles are covered ever so thick with moss, by putting the lime on twice, it will take it all off and leave it white and clean and will look almost as well as if it had been painted. It ought to be done once a year, and in my opinion, the shingles will last almost twice as long as they will to let the roof all grow over to moss. I tried it on the back side of my house ten years ago, when the shingle were all covered over with moss, and they appeared to be nearly rotten. I gave the roof a heavy coat

of lime, and have followed it nearly every year since, and the roof is better now than it was then, and to all appearance, if I follow my hand, it will last ten or fifteen years longer. The shingles have been on the roof over thirty years. There is no more risk about sparks catching on the roof than on a newly shingled roof. Those who do not have lime near by, can use good strong wood ashes, and those will answer a very good purpose to the same end."

The action of the lime is to cleanse the surface of all impediments to the free and passage of the the rain-water off. This enables the shingles to dry, very soon, and consequently prevents rotting. Moss-covered roofs will rot very rapidly.

[*Rural Intelligencer.*]

**Another Remedy for Scratches.**—**MR. EDITOR:** I noticed in your paper several receipts for the cure of scratches in horses, among them was that of a solution of lime, which, if it had appeared a little sooner, I should have been tempted to have tried on a three years old cold whose lameness, which appeared about three weeks since, was found to be caused by the scratches. After the repeated applications of remedies said to cure the disease for about a fortnight, with apparently no effect, I applied a coat of zinc paint and oil. By examination the next day after the priming or application of paint, I found signs of amelioration of the condition of the serres, and in a day or two decided signs of improvement, and now, although it has been but a few days, the colt is free from lameness, and the serres are healed. The remarkable rapidity with which this cure was brought about was evidently owing to this simple and easily applied remedy, and the object of speaking of this remedy, is the good of those horses whose owners are ignorant of its good effects, in this disease.—**R. E. W.**

[*Exchange.*]

**Variety of Crops.**—We have for a long time contended that our farmers ought not to confine themselves to one particular crop, for sale and as a source of profit, but having, as we have, a climate and soil capable of producing such a variety of crops, it must be good policy to have a variety of crops. Instead of depending solely on corn or cotton or wheat; the farmer should have some of each of these besides other crops, and in this way he will be apt to get a better remuneration for his labor in the space of five years than he would were he to confine himself to one particular crop for exportation. We have seen farmers who make large quantities of cotton and do not make corn enough to support their families, and in many instances those who pursue this course have been badly bit, for the cotton selling at a low price, and the corn at a high one, will not foot up so handsomely.—**Farmer's Journal.**

**To temper new Ovens and Iron Ware.**—Before new ovens are used, they should be heated half a day and then put up the lid to keep the heat in. When heated the second time, they may be used for baking. If not treated in this way, they will never retain a heat well.






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## The Farmer and Planter.

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PENDLETON, S. C.

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Vol. VII., No. 10, : : : October, 1856.

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### The Law of Newspapers.

1. Subscribers who do not give express notice to the contrary, are considered as wishing to continue their subscriptions.

2. If subscribers order the discontinuance of their papers, the publisher can continue to send them until all arrearages are paid.

3. If subscribers neglect or refuse to take their papers from the office to which they are directed, they are held responsible till they settle their bill, and order the papers discontinued.

4. If any subscriber removes to another place without informing the publisher, and their paper is sent to the former direction they are held responsible.

5. The court has decided that refusing to take a newspaper from the office, or removing and leaving it uncalled for, is *prima facie* evidence of an intentional fraud.

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### Please be more Explicit.

Our friends who write us will do a favor by *invariably* giving the name of their Post Office at the head or close of their letter. This they often neglect, giving only the name of their residence, and in this case, if the letter happens to come from a Post Office that uses a stamp, it is quite uncertain whether we shall be able to make out the place, for Post Masters in this business of stamping letters, seem to be particularly saving of their ink. If they make out a dial circle, and half the letters in the name of the Office, they seem to think they have done all that is necessary; and it may be so, so far as we know, having never seen the instructions of the Post Master General, as to the use of stamps. If it is desired to change your paper from one Office to another, be particular to name *from* which, as well as *to* what Office. Write Offices and names of subscribers that you may send up as plain as possible.

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### Communications.

We again thank our friends who, it will be seen from reading this number, have not forgotten us or the good cause in which we are engaged, for their very acceptable contributions for our columns. Some of our old friends who have stuck to us "like a brother," for now many years, seem to be growing weary

of their labors in our field. They, we regret, trusting, however, that their absence may be only temporary. We congratulate our readers on the zeal of others who are following their early-set good example in giving to our paper very much of the credit it is entitled to.

Several interesting and valuable communications will be found in our present number; and to give to our lady correspondents the preference, which they are always entitled to, we must especially refer to the reply of "Nancy" to "Lucy." We hope our fair friends will not misunderstand each other, or suspect the reality of each other's sex. "Nancy" we have known from her infancy; and although we cannot say so much of "Lucy," yet we doubt not her right to the claim, "My husband," which she sets out with, and of being a "Planter's wife." (We will here remark that be it male or *female*, we will not again deviate from our rule, requiring the real or responsible name with each communication for our paper.) May other ladies follow the praiseworthy example that "Nancy" and "Lucy" have set them in writing for our paper. Already has the latter elicited some valuable communications on the subject of curing bacon. The gallantry of our old friend, "Hog and Hominy," who has never before written a line for our paper, has brought him promptly to respond to the call of a lady. And we can say to "Lucy" and all others interested, that "Hog and Hominy" has no ordinary hams served at his table; this we know from experience, having in days "O lang syne," partaken of many a sweet and juicy slice at his plenteous board. And we have another article on the same subject, from an esteemed friend, who, we doubt not, is *au fait* in the important business of making good hams, though we have not had the pleasure of testing them. We are expecting more communications on this subject, and they may come to hand in time for this number; and whilst on it, we will give *our* practice, which we will *insure* a preventive of skippers on bacon, if applied in time—that is, before the eggs have been deposited on the meat.

*Skippers on Bacon, to Prevent.*—When about to hang your meat, brush or wipe with a cloth, all the salt and moisture—if any—from it, and with a paint or some clean brush, cover the flesh parts with a mixture of finely ground black pepper and molasses, just thin enough to admit of being spread with the brush, as paint or white-wash; then hang up and smoke. We have, at times, after brushing the salt off, dipped the meat in a vessel of water, and then with a dredging box, made as a tin pepper box, but much larger, sprinkled the pepper thickly over it; but we much prefer the mixture with molasses.

This recipe we published in the first volume of the Farmer and Planter, as an original one, and although we understood afterwards that others had often used the *black*, as well as red pepper, to keep off flies, yet the application was original with us, as we had never seen or heard of its being practiced before. It has gone the rounds since, and in several instances was published as original.



### The Crops---Army Worm---Cattle---Hogs Fattening, &c., &c.

A friend writes us from Clinton, Laurens District, September 5th.

"The corn crop of this District, with a few exceptions from drought, is good. The cotton was promising until the late storm, which, I fear, has damaged it materially. Our wheat crop was short. Oats very good."

"The Army Worm for the last two weeks is mowing down the grass—sometimes damaging the peas and fodder where it was not pulled. They have also destroyed the turnips in some instances. You should make a note of them for future reference."

We hear of the ravages of the Army Worm in many Districts of our State. Much fodder has been destroyed, and many pastures left by them. We have heard of some who have been compelled to trench around their fodder stacks, and of others that have built scaffolds on which to stack their fodder to prevent its destruction.

The crops of corn and cotton are, without doubt, unusually high. We have seen but little corn on upland that will exceed half a crop; and on enquiry of many gentlemen at our late reviews in the lower part of our District, the best part of the District for cotton, we learned that this crop will fall short at least half the usual yield on the same land. Peas and turnips that were not destroyed by the worm, look well.

It will be well for our farmers to secure everything possible on their farms, for forage to assist in carrying their stock through the next winter; otherwise cow hides will be more plentiful next spring than milk and butter. And let us advise all to prepare comfortable quarters for their stock of every kind. Much food may be saved by keeping animals comfortable; at least one-third less will bring stock out in better order in the spring when kept warm and dry, than when exposed to all weather.

For fattening hogs, grind your corn and cobs together into fine meal—as fine as you would have it for family use—then boil turnips, pumpkins, or even sweet potato vines, and thicken with this meal, and depend on it, you will save a heavy draft on your corn crib. Much has been written about the want of nutriment in the corn cob. We are aware that it contains not much nutriment, but when properly ground and mixed with meal of the corn, it answers a valuable purpose in preventing the bad effects of giving the latter food in too concentrated a form—it fills up and disturbs the stomach and bowels, and much facilitates digestion. And so with the turnip, which the tables of analysis teach us, contains but a small per cent. of nutritive matter, our ninety per cent. being nothing but water. Yet every one who has fed them, and closely observed their effect, must, we think, have arrived at the conclusion that if they do not within themselves contain much nourishment, they must possess

some principle that causes a more complete digestion and assimilation of other coarser food with which they are taken.

### Ohio State Fair.

G. SPRAGUE, Esq., Corresponding Secretary of the Ohio State Board of Agriculture, will accept our thanks for his polite invitation to the State Fair, with accompanying complimentary ticket, admitting us to all the privileges of the grounds, a splendid lithograph view of which we have also received with the Annual Report of the President of the Ohio State Board of Agriculture, to the general assembly of Ohio, for 1855. We regret receiving them too late to notice in our September number. The Fair was held on Tuesday, 23d of September, and three days following, at Cleveland.

### New York State Agricultural Society.

J. A. COVEY, Esq., will also accept our acknowledgments for a like invitation to attend the Annual Exhibition of this Society, held on the 30th September and three days following, at Watertown. We are much pleased in these polite tokens of respect which are doubtless extended to the conductors of the agricultural press generally, and trust our Societies in the South will take a hint which may be productive of much good feeling between the different sections of our wide spread country.

And yet another.—Since writing the above with respects of P. R. FREAR, Esq., we have been honored with a like invitation to attend and partake in the festivities of the *United States Agricultural Society*, the fourth exhibition of which is to be held on the 7th, 8th, 9th, 10th and 11th days of October, inst., at Philadelphia.

### The "Valley Farmer."

We have received two numbers of this valuable monthly, by N. J. COLMAN, Editor and Publisher, St. Louis, Mo., and by H. P. BYRAND, Editor and Publisher, Louisville, Ky., at the very low price of \$1 to single subscribers, and lower to clubs. We with much pleasure enter the "Farmer" on our exchange list, to which it is a valuable accession.

### Pomaria Nursery, &c.

We desire to call the attention of our readers to the advertisement of WILLIAM SUMNER, Esq., which will be found in our present and future numbers. October and November is the time for setting out fruit trees, especially the apple and pear in the South. If you want good and reliable fruit trees of every description, or anything else in Mr. S.'s line, begin to prepare your ground for liberal orders. Quit the practice of buying Northern fruit trees—we know from experience there is but little reliance to be placed in them—and buy at home, where you will not be disappointed in your anticipations of good fruit.



### Strawberry Culture.

We regret receiving no communication in answer to the enquiries of a lady on the preparation for and cultivation of the Strawberry. Can't our friend SUMMER, of Pomaria, give us something for our next number?

Since writing the above, we have received a communication on Strawberry culture, which will be found on another page.

For the Farmer and Planter.

The Pendleton Farmers' Society.

The following subjects have been selected by the President, to be reported at our next Anniversary Meeting, the second Thursday and day following in October, inst.—Chairman to select his own Committee. It is hoped that none will neglect this important duty, as such reports are calculated not only to interest the members, but to add much to the interest of our meetings.

No new list of premiums having been prepared by the Committee appointed for that business at our last meeting, the same premiums will be offered that are embraced in the list of last year.

1. RAIL, ROAD THROUGH PENDLETON—What are the influences it is to exert on farming in the upper Districts? A. P. CALHOUN.

2. THE FARMER'S HOME—How made attractive, and what should be its moral influence on the future of our country?

REV. MR. ADGER.

3. HORTICULTURE AND POMOLOGY.—How may its great value be shown to the farmers of the upper Districts? R. A. MAXWELL.

4. ROTATION OF CROPS, and the proper manner of cultivating different soils.

J. W. CRAWFORD.

5. TURNIPS—Cultivation, variety, use and preservation. Best manure for.

J. V. SHANKLIN.

6. OATS, RYE, BARLEY—Rotation, value and cultivation. Best manure for.

A. P. LEWIS.

7. PEA CROP—Rotation, valuation of varieties, uses, mode of cultivation and preservation.

DR. MILLER.

8. CORN—Varieties, culture, means of producing best crops. W. R. COLHOUN.

9. WHEAT—Varieties, culture, means of producing best crop. ELAM SHARPE.

10. RESTORATION and preservation of land.

W. A. HAYNE.

11. MANURE—The most economical mode of making and applying home manure, comparative value and application of foreign.

DR. O. R. BROYLES.



### Ladies' Department.

For the Farmer and Planter.  
A Letter from Nancy.

MR EDITOR:—In my article in the June number of your excellent paper, I had not the least intention of wounding the feelings of any of the lady readers of it, or of depreciating their energies in the least in the public estimation of any; for be it from me, for two particular reasons: First, I belong to that sex myself, (Lucy's doubts to the contrary notwithstanding;) and secondly, because we are low enough already, without trying to lower ourselves any. In that paper I stated my only motives, and wrote nothing but the *plain truth*, and if it fits some rather closely, I do think I ought not to be blamed. The truth may be blamed, though it cannot be shamed, is an old, but true saying.

I did not say we were *all senseless things*. I believe we are capable of being very useful if we would bring our capabilities into practice. We have, in a certain degree, our husbands' fortunes in our power, because we may or may not, as we please conform to their circumstances. This is our first duty after marriage, and ought to be our pride. No passion for luxury or display ought, for a moment, to tempt us to deviate in the least degree from this line of conduct. Any other course is wretchedness itself, and inevitably leads to ruin. Nothing can be more difficult than the struggle to keep up grand appearances without the means to do so. If we could succeed, it would cost more than it is worth; as it never can, its failure involves the deepest mortification. Our husbands' fortunes are in our hands, in another respect, inasmuch as their own power of exertion, depends partly on us. Their moral strength is increased by our sympathy, our counsel and our aid. I know we cannot do much if they have not the energy and will to do right of themselves; but if they have, we can greatly increase it by our influence.

I do not intend to be like the hypocritical preacher, or the flinger board that points out the way, and never goes. I am endeavoring to practice



the rules I prescribe to others, to the best of my knowledge and experience, (having been trying to keep house five years.) I am anxious to get all the information I can (from any reliable source,) as respects my duty to my husband and family, and economising and managing my household affairs. I feel no labor or sacrifice too hard when duty demands it. It is my opinion, if we would all set our heads together that can, and write for the encouragement of each other in industry, economy and systematic management of our household affairs, that we could bring about as great a revolution in things as the farmers can by exchanging *their* opinions with each other in respect to farming; and I am sure there are very few of us what we might, could, would or should be, in regard to these things.

I would like to see a good recipe for keeping hams, as I know of none that I have not some objections to. The first year I undertook to manage a meat-house, I was told to have our meat hung high, with the big end up, (to keep it from dripping,) and smoke it occasionally with clean corn cobs, which I did. It kept pretty well, but to my mortification, when it was taken down, I found the rats had eaten more than it would have dripped, had the big end been turned down. Again, I tried scalding the hams in strong pepper tea, then sewing them up in sacks, and moping over the sacks with the same tea, made thick with ashes, and then hanging them up; but through mistake I had them sacked before they were dried. A few bugs got in in consequence of the sacks becoming loose. If I had waited till they were properly dried before scalding them, I think they would have done well.

This year we have tried packing our hams down in salt about the first of March, using about a sack of salt to a dozen hams, and laying the salt alternate, so as to not let the hams touch each other. They have kept clear of skippers, but smell somewhat rancid. If you are not getting weary, you may hear again occasionally from

NANCY.

Calhoun, Anderson Dist., S. C., Sept. 6, '56.

**ADVICE TO GIRLS.**—A young lady may think it interesting to be delicate and have white hands, and sit with them folded and her person listlessly disposed during the greater part of the day; but she will soon find that she craves only poor and watery diet, because she does not exert herself enough to require heat-producing food, such as meat and butter, she will soon become cold-blooded; albumen or tuber-

cle will be thrown out either in her lungs or bones; the white tissues, as we say, predominate all over the body; there will be no surplus of blood or life for other obstructions of vital consequence to her existence will occur; her digestion will suffer, and so she will be inclined to think she is hopelessly diseased; she may begin to cough or to scrape her throat; the circulation is becoming too low to send the blood through the minute arteries and veins of her lungs, and tubercles will form; then she will become a subject for the consumption-curer and his lies. No, no my young friends; neither medicine nor inhalation will cure you—up! out with the birds! clothe warmly your body and protect your feet: see the glorious sunrise and hear the morning song of praise to the Great Source of Life.

**WOMAN.**—The enthusiastic Kelmer thus discourses upon the fair sex: Woman is indeed a bright and beautiful creature. Where she is, there is a paradise; where she is not, there is a desert. Her smiles inspire love, and raise human nature nearer to the immortal source of its being. Her sweet and tender heart gives life and soul to dead and senseless things. She is the ladder by which we climb from earth to heaven. She is more a celestial than a terrestrial being, charming and amiable as a girl, dutiful as a wife, and glorious as a mother. She is the balsam of a man's life—his faithful counsellor and pillow. She can impart all the pleasures, to his cares of friendship, all the enjoyments of sense and reason, and all the sweets of life.

**HOW TO WASH FLANNEL.**—Some washer-women possess quite a *knack* in washing flannel so as to prevent it fulling. It is not the soapsuds, nor rinsing waters that thicken up flannel in washing, but the *rubbing* of it. Cloth is fullled by being "peaneing and jouncing" in the stocks of the fulling-mill with soapsuds. The action of rubbing flannel on the wash board is just the same as that of the fulling mill. Flannel, therefore, should always be washed in very strong soapsuds, which will remove the dirt and grease by squeezing better than hard rubbing will in weak soapsuds. It should also be rinsed out of the soap in warm water, and never in cold, as the fibers of the wool do not shrink up as much in warm water after coming out of the warm soapsuds. Great care should be taken to rinse the soap completely out of the flannel. This advice will apply to the washing of blankets, the same as it does the washing of flannel.

[Scientific American.]

Ladies, a refreshing lotion, possessing cleaning and clearing qualities, may be made thus: Take a pint of orange-flower water and a pint of rain water, with a sprig of rosemary; add to this four ounces of castile soap, scraped finely; boil all together, and bottle for use.—This is called pearl water; it is easily prepared, and at the same time innocent and efficacious.



## LIST OF PAYMENTS RECEIVED.

NAMES.	POST OFFICE.	STATE.	AM'T.
A. B. Cobb, Williamston,		S. C.	1.00
Mrs M. M. Rumph, Jamisons,		"	1.
W J Davis, Marion C. H.,		"	1.
Robt E Guthrie, Guthriesville,		"	1.
H S Hammond, Abbeville C. H.,		"	1.
Gen'l Paul Quattlebaum, Leesville,		"	1.
Rev J H Merit,		"	1.
A G Able,		"	1.
Maj W Quattlebaum,		"	1.
Dr S M J Prothro, Merit's Bridge,		"	1.
E J Murray, St Georges,		"	1.
Maj David Gavin,		"	1.
Dr James Ware, Line Creek,		"	2.
Richard Parks, Parks' Store, (vol 6, 7)		"	2.
J W Baker, Cedar Falls,		"	1.
Robt Parker, Charleston,		"	1.
Dan'l Byrd, St Georges,		"	1.
J G Frasier, Leavensworth, (vol. 7, 8)		"	2.
Dr J. Palmer, Pineville, (vol 4 to 8,)		"	5.
Capt T H Crook, Walton, (vol. 5, 6, 7,)		"	3.
David F Suber,		"	1.
E S Sligh,		"	1.
P J Glymph,		"	1.
A F Romer, Pomaria,		"	1.
Dr J Crittenden, Greenville, (vol. 3, 4)		"	2.
W L Lyles, Buckhead,		"	2.
R S Harvin, Packville,		"	
M L Harvin,		"	
John Harvin,		"	5.
John Dority,		"	
Edward Tallon,		"	
C M Deasel, Charleston,		"	1.
Craton Williams, Liberty Hill, (vol. 7)		"	1.
W C Cunningham, " (vol. 6)		"	1.
R B Cunningham, " (vol. 6)		"	1.
R L Connel, " (vol. 6)		"	1.
L J Patterson, " (vol. 6)		"	1.
Geo Steedman, Steedmans,		"	1.
J P Sommers, Hope Station,		"	1.
Maj D M Langston, Clinton,		"	1.
Henry Sellars, Graham's Turnout,		"	1.
Col P Porcher, Charleston,		"	1.
Wm Mazycke,		"	1.
J D W Redmond, Blackville,		"	1.
P C Kirk, Vances Ferry,		"	1.
C C Porcher,		"	1.
Dr E Flud,		"	1.
R A McKelvry, Pineville,		"	1.
J J Cross,		"	1.
Col J W Norris, Rock Mills,		"	1.
Wm C Lee, Seneca,		"	2.
Charles Vase, Summerville,		"	1.
Balaam Gunter, Leesville,		"	1.
Rev S Elliott, Beaufort, (vol. 3 to 7,)		"	5.
J F O'Hear, Charleston, (vol. 4 to 7,)		"	4.
Robert White, Mulberry, (vol. 3 to 7)		Ga.	5.
A P Cobb, Watkinsville,		"	2.
F B Hall, by P. M., Tuscaloosa,		Ala.	3.
B Brand, Marion,		"	5.

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## POMARIA NURSERIES.

**T**HE PROPRIETORS having for many years given care to selecting all the choice Fruits offered for sale Trees grown and adapted to our soil and climate. His collection also embraces RARE EVERGREENS, ORNAMENTAL SHRUBS and ROSES in great variety APPLE TREES, standard and dwarf, of all the best varieties, including many Southern Seedlings, ripening from May to November. PEARS, standard and dwarf, best varieties. PEACHES of the best Northern kinds, including many choice Southern varieties, ripening from June to November. CHERRIES, standard and dwarf. PLUMS, APRICOTS, NECTARINES, QUINCES, FIGS, GRAPE VINES, ENGLISH WALNUTS, SPANISH MORROW CHESNUTS, STRAWBERRY PLANTS of the best kinds, ASPARAGUS and HORSE RADISH ROOTS, &c.

Priced Catalogues sent to all applicants.

WM. SUMMER,

Pomaria, S. C.

October, 1856.

[10—17]

## BOOTS AND SHOES FOR CASH.

**W. S. WOOD,**

MANUFACTURER AND DEALER IN  
BOOTS, SHOES AND BROGANS.

No. 185, Richardson St., First Door Below  
the Market, Columbia, S. C.

**H**AS now in Store a large and well selected assortment of all descriptions of goods usually found in a Shoe Store, Negro's peg and nailed Brogans, Stitch Downs, House Servants Shoes, all classes, which are offered by the



case, dozen or single pair, at the lowest figures, CASH.

—ALSO—

**LADIES' FINE BLACK AND COLORED GAITERS**, Ladies' Kid and Morocco Walking Shoes and Slippers, from the house of J. Miles & Son, Philadelphia

—ALSO—

**GENTS' FINE CALF, DRESS, PUMP AND STITCHED BOOTS**, of his own manufacture.

—ALSO—

**French and American CALF SKINS**, Oak and Hemlock Sole Leather.

N. B.—The manufacturing department is under the superintendence of an experienced workman, and all work entrusted to his care warranted to give satisfaction.

W. S. WOOD.

185, Richardson Street, Columbia, S.C.  
April, 1856. [4—tf]

## CARPETS AT COST!

## A LARGE STOCK

OF

## BRUSSELS, THREE-PLY AND SUPER-INGRAIN CARPETS.

PATTERNS ALL NEW.

**W**ILL be sold at prime New York cost, in order to make room for my extensive assortment of

## NEW GOODS!

Just being received. If you wish an elegant Carpet at less than

**Charleston Wholesale Prices.**

Now is the time to buy from

N. A. HOXIE.

Nov. 19.

## Land for Sale.

I have a valuable tract of land near Pendleton, that I would sell at a fair price and on accommodating terms. The tract contains 700 acres, about 300 of which is under good fence and in cultivation. This place was a few years since owned and occupied by the late venerable F. K. HUGEN, by whom it was much improved and embellished. The dwelling house is large and conveniently arranged, say 100 by 45 feet, 12 or 14 rooms and 8 fire-places. Kitchen, smoke-house, dairy with a dry-well, ice-house, bathing-room &c., all ample. In the garden, which is laid out with much taste, there is a hot-house of pisa work, a graper and fruit of the most select varieties, with shrubbery of all kinds. The out houses are not surpassed by any in the up-country; such as stables for horses and cattle, barns, corn cribs, thrasher and cotton gin houses, blacksmith shop, &c. Several good springs convenient. The road from this place to the village is nearly level, and one of the best carriage roads in the up-country. But if you desire to buy a pleasant and healthy residence in the up-country, in full view of a long range of mountains, and on which you may raise provisions of every kind in abundance, then come and see and judge for yourself.

GEORGE SEABORN.

Pendleton, S. C. August, 1855.

## IMPROVED COTTON GINS.

**W**E beg leave to call the attention of the citizens of Anderson District, and the Cotton growing region generally, to our improved **COTTON GINS**, which gave such general satisfaction last season.

We can say truthfully, and challenge any other establishment to say the same, that we had but one Gin returned last season from bad performance. This is no little encouragement to us, and we trust will strongly recommend us to planters.

For several years we have been liberally patronized by the planters of Abbeville, Edgefield, and Anderson, and hope by faithful work to merit a continuance of it. Our agents will occasionally pass through the various sections of country, and will gladly receive all orders which may be given them. Persons purchasing Gins from us can have a trial of Ten Bales of Cotton, and if they are not satisfied it will be taken away and another promptly forwarded. Our terms will be made known by our Agents, and shall be as accommodating as those of any other good establishment. In all cases Gins will be delivered free of charge, either at the Ginhouse or nearest depot. All orders will be promptly received and promptly attended to.

HENDERSON & CHISOLM.

4—tf

Corington, Ga., April, 1853.

ROBERT HAMILTON.

M. W. BYTHEWOOD.

## HAMILTON & BYTHEWOOD.

Auction and Commission Merchants,  
FOR THE SALE OF  
**REAL ESTATE, NEGROES, COTTON FLOUR,  
GRAIN,  
AND ALL MANNER OF  
PRODUCE AND MERCHANDISE,**  
294 Exchange Row, Richardson Street,  
**COLUMBIA, S. C.**

## REFERENCES.

Stenhouse, Allen & Co, Witte & Goodwin  
Charleston; John A. Crawford, Edwin J. Scott, Rich-  
ard Anderson, Richard O'Neill, Columbia, S. C.;  
James R. Aiken, Winnsboro', S. C.; James Pagan  
& Co., Chester C. H., S. C.; S. N. Stowe & Co.,  
Yorkville, S. C.; W. W. Elms, Charlotte, N. C.; Dr.  
Edward Sill, Salisbury, N. C.; R. C. Cooke, Con-  
cord, N. C.; Dr. W. Moty, Lexington, N. C.  
February, 1856, [1—tf]

H. MULLER.

R. D. SENN.

## MULLER & SENN,

**Wholesale and Retail Grocers,**  
No. 249 Richardson Street,  
COLUMBIA, S. C.

A Full and Complete Stock of Groceries  
**ALWAYS ON HAND.**

January, 1856, [1—tf]

## A. F. M.

**T**HE next Regular Communication of PEN-  
DLETON LODGE, No. 34, A. F. M.,  
will be held in the Lodge Room, on Mon-  
day, October 13th, at 7 o'clock, P. M.

M. L. SHARPE, Sec'y.

W. H. D. GAULARD, W. M.



## THRESHING MACHINERY,

AND

## HARVEST TOOLS,

OUR supply of Machinery, &c., for the approaching harvest is as extensive as usual, and made up of best materials, and by experienced workmen. The HORSE POWERS and THRESHING MACHINES made by us are PARTICULARLY EXCELLENT, and generally have gained the *Highest Premium* at our State Fairs, and those of Virginia and North Carolina.

The stock made for June and July demand, may be rated as follows, viz:

120 No. 2 and 3 SPUR-GEARED HORSE-POWERS, arranged for four a six horses, and capacity sufficient for 8 a 12 mules; both these are premium machines. Price \$110 a 140

7 BEVEL GEARED HORSE-POWERS, main wheel made in segments, and in every respect a first rate power. This machine bore off the first premium at the late Maryland State Fair. \$125

—ALSO—

1 and 2 HORSE RAILWAY POWERS. \$85 a 110

These are valuable only for small farms, those who work heavy horses and who require the small amount of power that one or two horses will give.

150 THRESHING MACHINES, made with open wrought Iron Elastic Cylinders, and warranted the most perfect machine of the kind in the city or State. Price as follows.

Width of Cylinder, Inch—16, 20, 25, 30.

Price, \$40, 45, 55, 65.

Price with Straw Carriers \$55, 60, 73, 85.

Driving Belts 40 a 60 foot, \$12 a 18.

109 FANNING MILLS—Three sizes, all made with double screens, and inferior to none in this market, either as regards finish or power.

Price \$28, 33 a 38.

800 GRAIN CRADLES, with warranted Scythes attached, Price \$4 a 5.

50 GRANT'S PATENT do. \$5 25.

100 HORSE HAY and GLEANING RAKES, \$8, 9 & 11.

850 CULTIVATORS, 10 sorts made suitable for all the various crops cultivated, \$5, 6 and 8.

3000 two and three Farrow ECHOLON PLOWS, for cultivation and seedling, \$5 50, a 6 50.

—ALSO—

HAY FORKS, HAND RAKES, WHET STONES, RIFLES, GRASS and GRAIN SCYTHES, GRASS SWATHS, GRASS SCYTHES HUNG READY FOR USE.

## HUSSEY'S PATENT

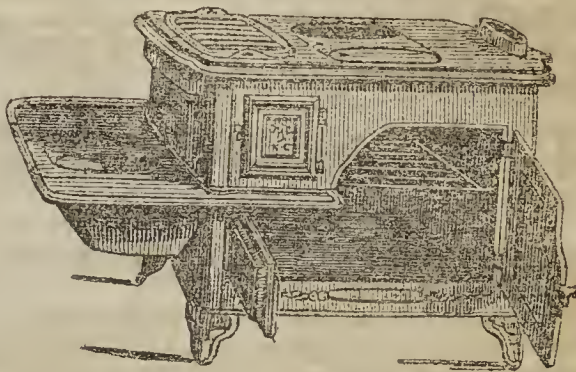
## Reaping and Mowing Machines

Always on hand a supply of Hussey's unrivalled REAPING and MOWING MACHINERY. For Prices of these, see our General List, which also contains a List of PLOUGHS, STRAW CUTTERS, CORN SHELLERS, ROLLERS, HARROWS, GARDEN and FIELD SEEDS, TOOLS, and in short every MACHINE, IMPLEMENT, TOOL or SEED, required by the Farmer or Gardener.

R. SINCLAIR, JR. & CO,  
MANUFACTURERS & SEEDSMEN,

58, 60 and 62 Light Street Baltimore.

1855

D. G. WESTFIELD & CO'S.  
STOVE REPOSITORY.

THE SUBSCRIBERS TAKE PLEASURE in offering to the citizens of this State as great a variety of STOVES and other GOODS, as ever offered to the public, consisting of

## Air Tight Cooking Stoves

Of various kinds, including.

## PREMIUM COOKING STOVES

LARGE AND SMALL OVENS,

AIR TIGHT PREMIUM COOKING STOVES,

PARLOR COOKING STOVES,

PARLOR BOX STOVES, HALL STOVES,

FOR CHURCHES, STORES, &C.,

Together with a full assortment of plain and Japanese Tin Ware; Britannia, Lifting Pumps Lead and Block Tin, Pipes, Tin Plates, Sheet Iron Ware, and House Furnishing ware generally; also,

MANUFACTURERS OF,

TIN, COPPER, LEAD, & SHEET IRON WARE.

## METALLIC ROOFING

done in the most approved manner, and with dispatch.

The Trade supplied with TIN WARE, at whole sale, upon the lowest terms.

D. G. WESTFIELD, & CO.

Next to the Bridge,

1854.

Greenville So. Carolina.

## HAYNE-ST. FIRE, CHARLESTON, S. C.

CHARLESTON, S. C., MAY, 1844.

To S. C. Herring, Esq., New York:

DEAR SIR: The "Salamander Safe" which we procured from you, was in our Store, No. 29, Hayne-st., at the time of its destruction by fire on the 13th April last. The entire building together with seven others in the same block were destroyed.—This safe was buried amid the ruins for several days when it was dug out, and very much to our surprise from the combustible nature of our business (wholesale Drugs and Medicines,) on opening it to find its contents to be in perfect order, and from this we are satisfied that your Safes are entitled to public confidence. You will please ship us another of the same size at once, and oblige, very respectfully, yours,

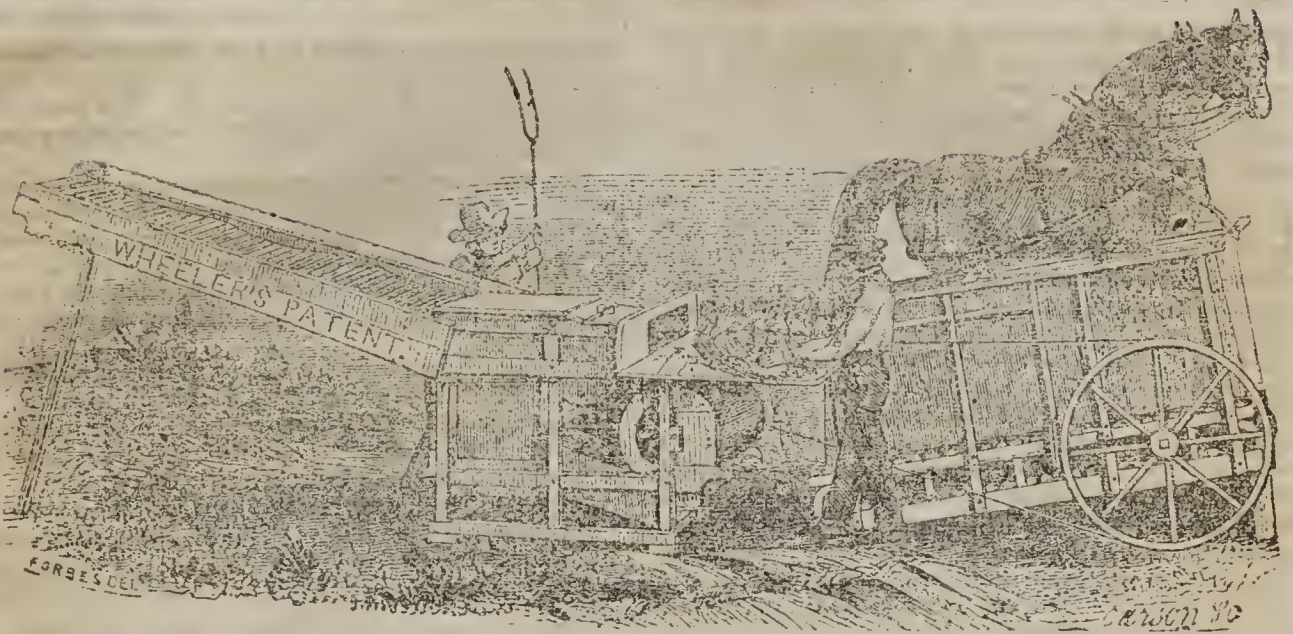
P. M. COHEN, & CO.,

Importers of Drugs and Medicines, 29 Hayne-st.  
H. H. WILLIAMS is Agent in this City for "HER-  
RINGS SALAMANDER SAFES," which can be  
procured of all sizes and prices.

Jan. 1, '55.

[146]





(DOUBLE POWER AND COMBINED THRESHER AND WINNOWER IN OPERATION.)

**NEW YORK STATE  
AGRICULTURAL WORKS,  
BY  
WHEELER, MELICK & CO.**

**WE** are Manufacturers of Endless Chain Railway Horse Powers, and Farmers and Planters Machinery for Horse Power use, and are owners of the Patents on, and principal makers of the following valuable Machines.

**Wheeler's Patent Single Horse Power,**

AND

**OVERSHOT THRESHER  
WITH VIBRATING SEPARATOR.**

*This is a One Horse Machine, adapted to the wants of medium and small grain growers. It separates grain and chaff from the straw, and threshes about 100 bushels of wheat or twice as many oats per day, without changing horses—by a change nearly double the quantity may be threshed.—Price \$128.*

**Wheeler's Patent Double Horse Power,  
AND OVERSHOT THRESHER  
WITH VIBRATING SEPARATOR.**

*This Machine is like the preceding, but larger, and for two horses. It does double the work of the Single Machines and is adapted to the wants of large and medium grain growers, and persons who make a business of threshing.—Price \$160.*

**Wheeler's Patent Double Horse Power,  
AND**

**COMBINED THRESHER AND WINNOWER  
(SHOWN IN THE CUT.)**

*This is also a Two Horse Machine; it threshes, separates the grain from the straw, and winnows it at one operation, at the average rate of 150 bushels of wheat and 300 bushels of oats per day. In out door work, and for persons who make a business of threshing, it is an unequalled Machine.—Price \$245.*

**Also CLOVER HULLERS, FEED CUTTERS  
AND SAWING MACHINES.**

*Our Horse Powers are adapted in all respects to driving every kind of Agricultural and other Machines,*

that admit of being driven by Horse Power, and our Threshers may be driven by any of the ordinary kinds of Horse Powers in use—either are sold separately.

To persons wishing more information and applying by mail, we will forward a circular containing such details as purchasers mostly want—and can refer to gentlemen having our machines, in every State and Territory. Our firm have been engaged in manufacturing this class of Agricultural Machinery, 22 years, and have had longer, and more extended and successful experience than any other House.

All our Machines are warranted to give entire satisfaction, or may be returned at the expiration of a reasonable time for trial.

Orders from any part of the United States and Territories, or Canada, accompanied with satisfactory references, will be filled with promptness and fidelity. And Machines securely packed, will be forwarded according to instructions, or by cheapest and best routes.

**WHEELER, MELICK & CO.**

Albany, N. Y.

April, 1856.

[5—1f]

**To Stock Raisers.**

**MY MORGAN HORSE** will stand through the Spring Season at the following places: Ninety-Six, Bozmanns, Cokesbury, Greenwood, and at my plantation, 3 miles below Cambridge, and will be let to mares on the following terms: Five dollars cash in hand for the single visit; ten dollars for the season, and fifteen dollars for insurance. Having heretofore given his pedigree in the Farmer and Planter, I deem it unnecessary now. His colts give general satisfaction, and his business so increasing, I fear I shall be under the necessity of limiting him.

**JAMES CRESWELL.**

April, 1856.

4

1f

**Double Screened Rockaway,**

THE

**GREAT PREMIUM FAN,**

**STILL VICTORIOUS!**

**INVENTED** and Manufactured by **J. MONTGOMERY & BRO.,** at No. 155 North High Street, Baltimore. Patented Dec. 20th, 1853. 4 June 9th, 1855. This Fan has taken the 1st &



Premiums at all the leading Agricultural Shows of Virginia, Maryland and North Carolina. We have never been beaten since we improved our Fan, and we do not think there is any Fan in the United States that will do its work as fast and clean as our *Booker* way. They work easy, are very simple, can be rigged for cleaning by any intelligent farmer, are very durable, and when out of order can be repaired with great ease, by any *mechanic*—and they are adapted to cleaning all kinds of grain. We have had ample opportunities to test our Fan, during the present harvest, with several of the latest improved Fans, and our experience is, that we can clean nearly, if not quite, as fast and clean as any two of them in the same time. We think we know what the farmer wants and needs, and that our experience enables us to suit them better than any other person in the Fan business—and they may rest assured that no pains will be spared to give them the best machine in the market. Our Fan has gained its present popularity entirely in consequence of its merits—our sales have increased 50 per cent. in our old districts, showing that those sold heretofore have given full satisfaction. We have sold over 550 Fans this season, and 750 will not more than supply the demand from present appearances. It is an easy matter to puff up an article before the public, through the Journals, as some have been this season—but for a Fan to retain its popularity, and to increase in demand, as ours has done in the same counties and districts for 3 and 4 years, is the best evidence of its value. Our sales are extended over six States, namely: Maryland, Virginia, North Carolina, South Carolina, Delaware and Georgia. Having secured Letters Patent for our Fan, in 1853 and 1855, we are now prepared to sell Rights for any State or County not mentioned above. We offer a good chance to any enterprising mechanic who desires to go into business—a business that can be started on a small capital and yield as fair profit as any we know of. We will give all the Patents and any instruction requisite.

Our Fans, delivered on board the vessel in Baltimore, cost \$34. All orders, by mail, attended to as promptly as if made in person.

J. MONTGOMERY BRO.,  
Oct. 1, 1855, [11—11] Baltimore.

In addition to our own experience and that of others for whom we have ordered the above Fans, we have a number of certificates of their superiority over all others tried.—Ed. F. & P.

### THE BEST PORTABLE CIDER MILL AND PRESS IN THE WORLD.

WE are now Manufacturing KRAUSER'S CELEBRATED PATENT PORTABLE CIDER MILL AND PRESS, which has been greatly improved since last season, and is now offered to the public with full confidence, as being beyond all doubt the most complete and effective in use.

This celebrated mill, which has attracted so much attention, not less for its novelty and simplicity than for its great efficiency, is offered to the public upon its own merits, which are of the highest character. During the past two seasons we have had hundreds of opportunities of testing the superiority of this admirable mill, and in every instance it has given entire satisfaction to purchasers. It is believed to be far superior in effectiveness and durability to any thing of the kind in the market. It can be worked by a couple of men to the extent of eight or ten barrels per day.

One of its principal features is the arrangement of the RECIPROCATING PISTONS, which by their alternate action, (an operation at once simple and beautiful,) the apples are irresistibly retained against the revolving teeth till they are torn into a fine pulp.

In other portable machines they are often cut into small pieces, which of course will not so readily part with the juice when subjected to pressure. The press attached to the machine is capable of performing a pressure equal to ten tons.

The arrangements for pressing have been greatly improved and strengthened. The necessity for handling the pomace is entirely obviated. The tubs beneath the grinding apparatus receive the pulp as it falls from the mill. The tubs are then shoved beneath the press, thus saving not only the loss of time, but the waste of labor.

In point of novelty, simplicity, durability, effectiveness and cheapness, Krauser's mill stands unrivalled.

It is adapted to hand or horse power, is made in a style of workmanship, and of a quality of material, altogether superior to any mill ever offered the public. It is warranted to work well.

We therefore confidently ask the attention of farmers and others to this mill, believing that it is just the article for the times, and decidedly the best and cheapest in the market.

All orders accompanied by the cash, or good Philadelphia references, will meet with prompt attention. Those ordering, should be very explicit in their shipping directions.

PASCHALL MORRIS, & CO.,  
Manufacturers and Dealers in Agricultural and Horticultural Implements, Seeds, &c.,

N. E. Corner Seventh and Market Sts., Phils.  
August, 1856. [8—2r]

### PIANO FORTES.



A LARGE and well selected stock of the best makers' PIANOS can be found at all times at RAMSAY'S MUSIC STORE, 178 Richardson street, Columbia.

Especial attention is invited to the famous PIANOS of HALLET, DAVIS & Co., which are now rapidly taking the place of all others. They are full, rich and brilliant in tone; elastic true, and easy of touch; of elegant style, beautiful finish, and have patented improvements found in no others. Many PIANOS so confuse and drown the voice that words are entirely lost. The PIANOS of HALLET, DAVIS & Co., are entirely free from this imperfection and from a peculiarity of tone found in them alone develop and harmonize with the voice, allowing each word to be plainly understood. This we think, is a merit of no slight importance, especially to the ladies.

July 12

ly

### PENDLETON FEMALE ACADEMY,

MISS E. H. JEBB, PRINCIPAL.  
REV. T. L. McBRIDE, ASSISTANT.

THE Exercises of this Institution will be resumed on Monday, the 4th of August next. Good Boarding may be had at Rev. T. L. McBride's, and other places convenient to the Academy.

July 6, 1856.

[8—3r]